



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

100% Dolcetto

PRODUCTION AREA:

The grapes used to produce this wine come from vineyards located on hills that were formed in the most recent geological era. The hills have a thick mantle of loose calcareous soil on the surface, which is rich in quartz sand and fine silt, alternating with compact layers of grey sandstone. This soil composition enhances the typical characteristics of the Dolcetto d'Alba grape variety.

VINE TRAINING SYSTEM:

The vines are upwards-trained with vertical-trellised Guyot system on steep hills.

VINIFICATION PROCESS:

The grapes are collected and quickly taken to the cellar where they are destemmed and softly crushed. Fermentation takes place in thermo-conditioned tanks at 28-30° C (82-86° F). Maceration lasts for about 4 days and, before the wine is completely dry, it is racked and slowly completes its fermentation at a low temperature, so that its fruity notes are enhanced.

AGEING:

The wine is racked into cement vats, lined with fiberglass and isolated by cork where it is stored at a post-fermentation temperature of about 20° C (68° F) for a long period of time. In this way, malolactic fermentation starts spontaneously and generally ends in the month of November. In order to preserve its delicate, fruity aromas, which bring to mind the marasco cherry that the Dolcetto grape is known for, it is stored exclusively in cement vats or stainless steel tanks.

ORGANOLEPTIC CHARACTERISTICS:

The peculiar soil composition and the temperature-controlled fermentation enhance the typical characteristics of the Dolcetto d'Alba grape variety, which, by nature, yields a ruby-red wine with intense purple hues. The bouquet is fresh, fragrant and fruity, with a clear, immediately recognizable Morello cherry scent. The taste is dry and harmonious, due to the low acidity.

FOOD PAIRINGS:

This is a classic wine for the entire meal. Thanks to its freshness, combined with its good structure and harmonious fragrance, it pairs perfectly with appetizers, first courses and flavorful dishes.

SERVING TEMPERATURE:

16° C (61° F)

ALCOHOL BY VOLUME:

13% Vol

