



GIACOMO FENOCCHIO

Country:
Italy

Region:
Piedmont > Langhe
> Barolo DOCG

Estate owned by:
Claudio Fenocchio

Winemakers:
Claudio Fenocchio

Vineyards:
Practicing organic
with 14 hectares.

Year founded:
1864

Home link:
www.giacomofenocchio.com/

Production:

Arneis Roero DOCG: 1,000 cases

Barbera d'Alba Superiore DOC:
1,300 cases

Langhe Freisa DOC: 200 cases

Barolo Classico DOCG: 600 cases

Castellero MGA

Barolo DOCG: 400 cases

Bussia MGA

Barolo DOCG: 2,000 cases

Cannubi MGA

Barolo DOCG: 400 cases

Villero MGA

Barolo DOCG: 500 cases

The Fenocchio estate in Barolo can be traced to the late 1800s, but it was Giacomo who first began building a strong reputation for quality in the 1960s. At the end of the 1980s when Giacomo passed away, his son, Claudio, continued to grow the reputation for both classic style and outstanding quality.

Today you can't read about the prestigious wines of Barolo without critics singing the praises of Claudio Fenocchio. (see Kerin O'keefe's "Barolo and Barbaresco: The King and Queen of Italian Wine" or Ian D'Agata's "Italy's Native Wine Grape Terroirs") Many consider him to be one of the best and most consistent producers in the region of Barolo today. Claudio produces in limited quantities, top wines from some of the best terroirs, at very reasonable prices.

Many wine scholars would consider Claudio a traditional Barolo winemaker. We think he's adapted well to the modern advances in Barolo while maintaining the integrity of the traditional style. Claudio's traditional aspects are long fermentations (40 days average) And large neutral barrels (2,500 Liters). Long fermentations develop strong, dry tannins that benefit from lengthy bottle aging. The extended oak aging (30 months) with large Slavonian oak casks, minimize the oak flavors that can be found in more modern styles of Barolo with small Barrique barrels.

Isolating and highlighting the microclimates of the Barolo area under specific MGAs is a relatively "modern" concept. Even Claudio's entry level Barolo Classico comes from a single hectare parcel. The traditional idea was to blend all of your vineyards for a more consistent character year after year. Claudio excels at showcasing the unique character of his different holdings by approaching each MGA* the same way. All five of Claudio's Baroli we represent are made the same way; fermentation is with spontaneous yeast, 40 days skin maceration, 6 months in tank, followed by 30 months in large neutral barrels, and bottled without fining or filtering.

The family home and winery are in the middle of the Bussia MGA and the original family holdings are based in this famous area. Because of the strong presence of Fenocchio in this area, the Bussia is considered the flagship wine of the estate with 2,000 cases produced from only estate vineyards. Of course, the famous Cannubi wines are his most allocated, and many consider his Villero MGA to be the top bottling of the estate blessed with great power and intensity from steep, old vines (over 65 years old).

Claudio believes that it is nature that produces great wine and he farms organically even though he doesn't go through the process of certification.

MGA "Menzione Geografica Aggiuntive" or Mentions of Geographical Additions. Most of the 170 MGAs, often simplified inaccurately as Crus or Vineyards have been established for generations but the current classification was established in 2010.*

