



GIACOMO FENOCCHIO

LOCATION:

Italy > Piedmont
> Barolo DOCG
> Castellero MGA

VARIETY:

Nebbiolo

WINEMAKER:

Claudio Fenocchio



SCIENCE

ABV: 14.50%

SUGARS: .61 g/l

TOTAL SO2: 90 g/l

TOTAL ACIDITY: 5.46 g/l

Giacomo Fenocchio Barolo Castellero

EXPERIENCE

NAME: Castellero is an MGA (Geographically Mentioned Area). The MGA acronym is to highlight prestigious vineyard areas in the Barolo and Barbaresco. Castellero wines tend to be a little less tannic with more bright red fruit and elegance.

CHARACTER: Classic garnet red color with an emphasis on red fruits and flowers on the nose. Secondary flavors of anise and mushroom establish themselves with age. Marked by less abrasive tannins leads to a harmonious finish that is relaxed and lingering.

ENJOY WITH: Recommended with meat, lamb, and mature cheeses typical of the local area of the Piedmont. It also goes very well with a steak, grilled mushrooms, and any robust meal that needs a powerful wine.

BEST RESULTS: 60-64 F, we recommend you open the bottle and decant for 1-2 hours. Serve in large Burgundy-style glass.

EXPRESSION

FERMENTATION & EXTRACTION: A slow fermentation and maceration for 40 days with native yeast in tank.

ELEVAGE: 6 months stainless steel tanks and 30 months in large capacity (20-25 HL) Slavonian oak casks before bottling.

FINING & FILTERING: No Fining or filtering.

SULFUR: Minimal sulfur is used to protect the wine for lengthy cellar aging.

SOURCE

FARMING: Practicing organic farming without the use of chemicals or artificial fertilizers.

LAND: Claudio owns 0.8 hectares of a west facing plot at 280 meters ASL. Soil is Tortonian marl with a prominent presence of sand and silt, making it always dry.

VINE: 30-40 year old vines with clones Michet and Lampia.

HARVEST AND PRODUCTION: Hand-harvested, less than 400 cases produced.

