



GIACOMO FENOCCHIO

LOCATION:

Italy > Piedmont
> Barolo DOC
> Monforte d'Alba

VARIETY:

Nebbiolo

WINEMAKER:

Claudio Fenocchio



SCIENCE

ABV: 14.50%

SUGARS: .47 g/l

TOTAL SO2: 80 mg/l

TOTAL ACIDITY: 5 g/l

Giacomo Fenocchio Barolo DOC

EXPERIENCE

NAME: One of Italy's most iconic wines from the small town of Barolo, population 600. It remains the definitive "King of Wines" and "Wine of Kings."

CHARACTER: A dark ruby color with lively highlights. It has an intense, ethereal nose with dark cherry, liquorice, withered rose, and a complex array of earth and spice aromas. The palate is firm and the finish is dry with noticeable tannin.

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 one hour. 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: From an un-named 1 hectare east facing site with 20-year-old vines, this single vineyard is near Monforte d'Alba. Soil is Helvetian, with sand, clay and chalky calcareous marl.

VINE: 20+ year old vines.

HARVEST AND PRODUCTION: Hand-harvested 600 cases produced in a normal year.

