



**MARCHESI DI BAROLO**  
*Antiche Cantine in Barolo*

**GRAPE VARIETY:**  
100% Nebbiolo

**PRODUCTION AREA:**  
Nebbiolo is a very eclectic grape variety. It extracts many mineral nutrients from the limestone and clay hills that enrich its structure, while it draws fragrant and fruity aromas from the soil which is rich in fine quartz sand and silt. This union creates a very complete and harmonious wine that has an ample and immediate bouquet.

**VINE TRAINING SYSTEM:**  
The vines are upwards-trained on a 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 pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place in thermo-conditioned tanks at a controlled temperature. Maceration lasts for about 8 days. During this time the wine is regularly recycled from the bottom to the top of the tank so that the must takes on all the trace elements present in the skins and delicately extracts the color. The first racking is done when the natural sugars of the grapes are totally converted into alcohol. Then the wine is stored in steel vats or cements tanks lined with fiberglass to preserve its typical fresh, fragrant aromas.

**ORGANOLEPTIC CHARACTERISTICS:**  
The color of this wine is medium intensity ruby-red. The bouquet combines fruity hints of raspberry with spicy and ethereal aromas of violet and vanilla. The taste is balanced and harmonious with delicate, elegant tannins.

**FOOD PAIRINGS:**  
This wine's structure, combined with its fresh youthfulness, make it well-matched with typical Langhe appetizers, pasta dishes, roasted or stewed meats and mildly-seasoned cheeses.

**SERVING TEMPERATURE:**  
16° C (61° F)

**ALCOHOL BY VOLUME:**  
14% Vol

