

Fenocchio Barolo DOCG

Azienda Agricola Giacomo Fenocchio

Italy - Piemonte - Barolo DOCG

Fenocchio's Barolo comes from a blend of Bussia in Monforte d'Alba and Castellero in Barolo. The soil in Bussia is Helvetian (limestone and clayey blue marl), which contributes to the fullness and excellent aging potential of these wines. The Castellero vineyard is of Tortonian soil (blue marl and sandstone mixed with sand), which gives a velvety mouth feel and exceptional aromatics. The vines are an average of 35 years old.

Ruby red color with garnet reflections. Rich bouquet with hints of blueberries, roses and liquorice. Densely structured with a full, complex flavor. It is an elegant wine with firm tannins and good acidity that will become velvety and graceful with age. Generous and bold with a long, lingering finish.

Specifications

Appellation	Barolo DOCG
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	35 years
Agricultural Practices	Sustainable
Soil type	Helvetian & Tortonian
Vinification	Traditional method of long maceration: natural fermentation without added yeasts for 30 days in stainless steel tanks. Aged 5-6 months in stainless steel and then 24 months in oak cask (35-50 hectoliters foudre).
Pairings	Game, grilled and roasted red meats and ripe and mature cheeses. Dishes with truffles.



Codes, Weights and Measures

UPC	7 84585 01717 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01717 8
Case Weight	37
ABV	14.50%
SRP	\$ 78.99 USD 750mL Bottle

Reviews and News

2017 Giacomo Fenocchio Barolo DOCG - 93 PTS - JS
2017 Giacomo Fenocchio Barolo DOCG - 92 PTS - VINOUS

2017 Giacomo Fenocchio Barolo DOCG - 92 PTS - JD
2014 Giacomo Fenocchio Barolo DOCG - 91 PTS - WE
2014 Giacomo Fenocchio Barolo DOCG - 91 PTS - JS