

2014 Fenocchio Barolo DOCG

Azienda Agricola Giacomo Fenocchio Italy – Piedmonte – Barolo DOCG

ABOUT THE WINERY

Founded in 1864, Fenocchio is a 12-hectare estate that has been handed down for over five generations. The winery truly emerged under Giacomo Fenocchio, and is run today by his three sons, Claudio, Albino & Alberto.

The Fenocchio family has two of the most prestigious vineyard sites in Barolo, Cannubi & Bussia. Their Cannubi vineyard was purchased by the family in the late 1800's & is considered to be among the finest. Their Bussia vineyard, in the family since 1867, is known for its powerful & structured wines.

ABOUT THE WINE

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 Castellaro 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.

RATINGS

91 James Sucking 91 Wine Enthusiast

Vintage	2014
Appellation	Barolo DOCG
Varietal(s)	100% Nebbiolo
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).
Age of Vines	35 years
Soil Type	Helvetian & Tortonian
Agricultural Practices	Sustainable
Size	6/750ml
UPC	7 84585 01717 1