## Fenocchio Barolo DOCG Castellero

## Azienda Agricola Giacomo Fenocchio

## Italy - Piemonte - Barolo DOCG

The color is classic intense garnet red clean and of good substance on the nose with floral and fruity notes with hints of licorice and roots. Wine of character with marked tannins. Velvety and harmonious with notes of sweet spice and jam.

Parcel is only 0.8 hectare (2 acres) in size and it is located 280 meters (850 feet) above sea level.

# Specifications

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| **Appellation** | Barolo DOCG |
| **Wine Type** | Red |
| **Varietals** | 100% Nebbiolo |
| **Age of Vines** | Average 30 years |
| **Soil type** | Tortoniano, marl with tuff and a prominent presence of sand, making it always dry. |
| **Vinification** | Vinification: Traditional method of long maceration: natural fermentation without added yeasts until 40 days in stainless steel tanks.<br>Ageing: 6 months in stainless steel<br>tanks, 30 months in large capacity Slovenian oak casks (20-25 hl) and a successive refinement in the bottle. |
| **Production** | 333 (9-liter cases) |
| **Pairings** | The Barolo Castellero is very good with red meat, game and aged cheese. Well as with many rich international dishes. |

## Reviews and News

2018 Fenocchio Barolo Castellero - 93 PTS - VINOUS

2018 Fenocchio Barolo Castellero - 92 PTS - JS