

Fenocchio DOCG Barolo Bussia Riserva

Azienda Agricola Giacomo Fenocchio

Italy - Piemonte - Barolo DOCG

The color is an intense garnet red with orange reflections. Intense aromas that are typical of nebbiolo - rose, truffle, leather. On the palate it shows hints of black cherry, truffle, spices and notes of aromatic herbs. Subtle and velvety tannin texture of significant depth and complexity. The persistence is pleasantly long.

Specifications

Appellation	Barolo DOCG
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	30 years on average
Soil type	clayey and calcareous sediments, rich in iron
Vinification	Traditional method: natural fermentation without added yeasts in stainless steel tanks. Ancient technique of splinting or submerging the cap until 90 days. This process allows for an elegant transfer of the wine as it retains some of the noble elements found in the skins .Aging six months in stainless steel tanks, four years in large capacity Slavonian oak casks (35-50 hl) and a successive refinement in the bottle
Pairings	The Barolo Riserva goes well with red meat dishes, game and aged cheeses, typical of the local cuisine, as well as with many rich international dishes.



Codes, Weights and Measures

UPC	7 48132 10431 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 48132 10431 9
Case Weight	36
ABV	14.5%
SRP	\$ 229.99 USD 750mL Bottle

Reviews and News

- 2016 Fenocchio DOCG Barolo Bussia Riserva - 97 PTS - WE
- 2016 Fenocchio DOCG Barolo Bussia Riserva - 94 PTS - VINOUS
- 2016 Fenocchio DOCG Barolo Bussia Riserva - 94 PTS - JS