## **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 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.

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	14.5%			
SRP	\$ 78.99 USD 750mL Bottle			

Reviews and News			
2017 Giacomo Fenocchio Barolo DOCG - 93 PTS - JS			
2017 Giacomo Fenocchio Barolo DOCG - 92 PTS - VINC	JS		
2017 Giacomo Fenocchio Barolo DOCG - 92 PTS - JD			
2014 Giacomo Fenocchio Barolo DOCG - 91 PTS - WE			
2014 Giacomo Fenocchio Barolo DOCG - 91 PTS - JS			