

Italy, D.O.C.G. Barbaresco | 2019

# CASCINA BRUCIATA BARBARESCO RIO SORDO

MARCHESI DI BAROLO  
Antiche Cantine in Barolo

”characterful Barbaresco”

**Story** Abbona’s family, which owns the Marchesi di Barolo, acquired the winery of Cascina Bruciata in 2016. The pearl of the vineyard is the Rio Sordo plot, the grapes of which Marchesi di Barolo had already bought in the 1980s. The Barbaresco grapes presented here are 100% Nebbiolo, whose vines were planted 40 years ago. The slope with a soil of limestone and sand faces southwest. Fermented with natural yeasts over a period of 15 days. Matured for two years in Slavonian oak and further in bottles

**Producer** The aristocratic tale of Marchesi di Barolo begins two centuries ago in the heart of the town of Barolo. Marquis Carlo Falletti, alongside his French noblewoman wife, began producing wine on the estate. Generations later, in 1929, Pietro Abbona acquired the winery. To this day, the Abbona family owns the estate, which includes not only the central cellars but also 200 hectares of vineyards in the Langhe, Roero, and Monferrato regions. Within the cellars lies a wine library boasting 30,000 bottles, including aged Barolos. The aristocratic history demands royal quality, yet modern times bring their own challenges: the requirement for sustainability, modern technology, and today’s wine preferences, which do not favor oxidized, woody, or heavy wines. Adding to this is the fact that wines bearing the names Barolo and Barbaresco are never inexpensive. The philosophy of the estate is encapsulated in two words: expertise and respect. Expertise encompasses all knowledge about each vineyard plot, their grapes, growth, and stages. Respect signifies how diligently the quality of the raw material is preserved and elevated during the winemaking process.



**COLOR** Brick Red

**AROMA** Sour Cherries, ripe lingonberries, dried figs, balsamic vinegar, cinnamon and cloves. The fragrance is refined and diverse

**TASTE** Full-bodied, developed, baked, cranberry, strawberry jam, leathery and spicy notes. Fine structure, gentle tannins, nuanced and elegant

**TIPS FOR USE** For sophisticated meat dishes or game. Tasty, hard cheeses are an excellent choice to pair with this wine.

<b>WINE TYPE</b>	Red wines	<b>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Nebbiolo 100%	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>	Marchesi di Barolo	<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	13,5%	<b>PRODUCT NUMBER</b>	185008
<b>SUGAR CONTENT</b>	1 g/l		

Norex Responsibility Indicator: Marchesi di Barolo



Responsibility review has been conducted by Norex. Read more [norex.fi/vastuullisuusmittari](https://norex.fi/vastuullisuusmittari)



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