

Italy, D.O.C.G. | 2017

## BAROLO TRADIZIONE

”Traditional Classic”

**Story** The grapes used to make this wine grow in vineyards situated on hills with a good slope, composed of clay and limestone soils, alternated with firm layers of sandstone and covered by quartz sands and very fine silt. This creates a structured wine, rich in trace elements, that has a vigorous but balanced character and can fully express its bouquet.

**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** Deep garnet red

**AROMA** The aroma is rich and intense, highlighted by various aromatic spices and herbs.

**TASTE** The taste is full and sophisticated, with elegantly matured tannins leaving a velvety mouthfeel. The nuances from oak aging and spiciness blend beautifully together.

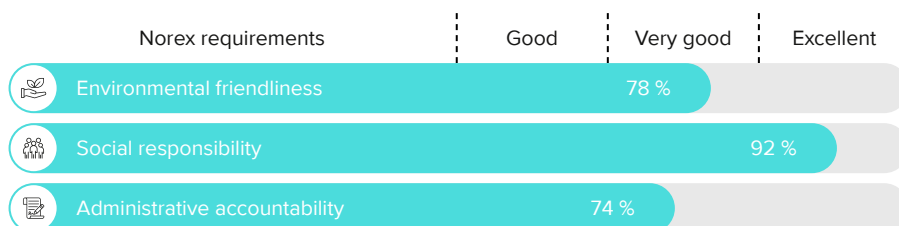
**TIPS FOR USE** This classic Barolo is best enjoyed with game, grilled red meats, and hearty pasta dishes. The wine is also an ideal match for hard, aged cheeses.

MARCHESI DI BAROLO  
Antiche Cantine in Barolo



<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>	14%	<b>PRODUCT NUMBER</b>	185009
<b>SUGAR CONTENT</b>	0,4 g/l		

### Norex Responsibility Indicator: Marchesi di Barolo



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

