Italy, DOCG Barolo | 2015

BAROLO DEL COMUNE DI BAROLO

MARCHESI DI BAROLO
Antiche Cantine in Barolo

"A complex Barolo from the very first Barolo producer!"



Story

The grapes for this wine are hand-harvested from the Barolo municipality area, from historic crus such as Cannubi, Sarmassa, Coste di Rose, Vignane, Preda, Boschetti, and Ravera. Each cru is vinified separately. After malolactic fermentation, the wines from different areas are blended, with half of the wine aged in small French barrels and the other half in large Slavonian barrels. After one year of aging, all the wines are transferred to large barrels. The 2015 vintage is known as one of the finest of our time in Barolo. A winter with abundant snowfall replenished water reserves for the hot summer, creating ideal conditions for the vines. In the Barolo del Comune di Barolo 2015, you can taste the richness, aromatic complexity, and spiciness characteristic of this exceptional vintage

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 Ruby red with brownish hues

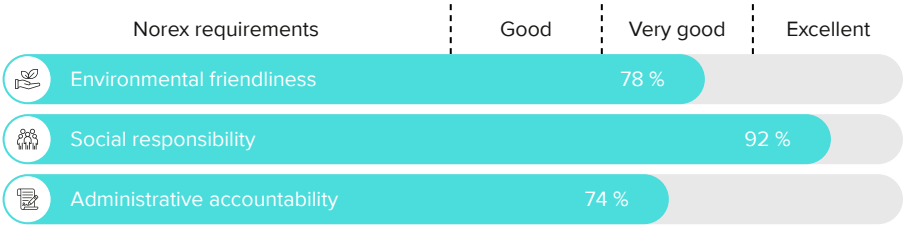
AROMA A multi-layered bouquet of red berries, forest floor, tobacco, and cinnamon.

TASTE Rich, spicy and long-lasting.

TIPS FOR USE An excellent match for small game, meat stews, and dishes enriched with truffles.

WINE TYPE	Red wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Nebbiolo 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Marchesi di Barolo	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	14%	**PRODUCT NUMBER**	185012
SUGAR CONTENT	1 g/l		

Norex Responsibility Indicator: Marchesi di Barolo



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari

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