

MARCHESI DI BAROLO PIEMONTE BARBERA

Story

The Barbera grapes used for this wine are harvested exclusively by hand from vineyards located on the hills of Monferrato and Asti. The calcareous and clay-rich soils, enriched with quartz sand and silt, give the wine its fresh, powerful, and well-balanced character. After hand harvesting, the grapes are destemmed and gently pressed. Following fermentation, the wine is matured exclusively in stainless steel tanks to preserve and enhance the variety's fruity aromas. Marchesi di Barolo Piemonte Barbera showcases the characteristic freshness and balance of the Barbera grape variety.

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

AROMA The bouquet reveals the fruitiness of raspberries and cherries, complemented by delicate floral notes of violet.

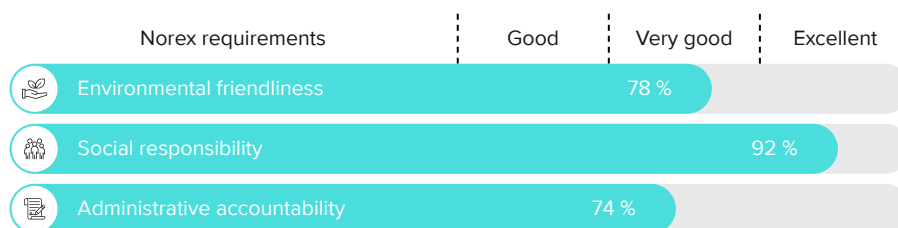
TASTE On the palate, the wine follows the nose beautifully, highlighting its fruit-forward and floral character along with refined ethereal and spicy nuances.

MARCHESI DI BAROLO
Antiche Cantine in Barolo



WINE TYPE	Red wines	PACKAGE SIZE	12 bottle(s)
GRAPES	Barbera	BOTTLE CLOSING	Natural cork
MANUFACTURER	Marchesi di Barolo	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	12,5%	PRODUCT NUMBER	185015
SUGAR CONTENT	2,7 g/l		

Norex Responsibility Indicator: Marchesi di Barolo



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

