



GIACOMO FENOCCHIO

LOCATION:

Italy > Piedmont
> Barbera d'Alba DOC
> Monforte d'Alba

VARIETY:

Barbera

WINEMAKER:

Claudio Fenocchio



SCIENCE

ABV: 14.50%

SUGARS: 1.30 g/l

TOTAL SO2: 72 mg/l

TOTAL ACIDITY: 5.97 g/l

Giacomo Fenocchio Barbera Superiore

EXPERIENCE

NAME: Barbera d'Alba Superiore, exceeding the aging requirements for the Superiore DOC, Claudio turns this everyday grape into an age worthy masterpiece with finesse and precision.

CHARACTER: Deep ruby red with hints of purple. It has an intense bouquet, with dark cherry skin and plum, pleasant woodland flowers, wild herbs, and forest floor. A textured mid-palate leads to a dry and complex finish that softens with age.

ENJOY WITH: It pairs well with red and white meats, tagliatelle pasta, medium- to full-flavored cheeses, the local stew "Bollito," and sausages.

BEST RESULTS: 60-64 F, we recommend you open the bottle 30 to 60 minutes before serving or offer a short decant.

EXPRESSION

FERMENTATION & EXTRACTION: 10-12 days fermentation and maceration with native yeast in tank.

ELEVAGE: 6 months stainless steel tanks and 6 months in large capacity Slavonian oak casks before bottling.

FINING & FILTERING: No fining or filtering.

SULFUR: Minimal sulfur is used to protect the wine for lengthy cellar aging.

SOURCE

FARMING: Practicing organic farming without the use of chemicals or artificial fertilizers.

LAND: Produced from 2.5 hectares from two, west facing parcels within his Bussia cru, one in Pianpolvere and one in Bussia Sottana. These vines benefit from the classic calcareous clay-marl limestone soil that makes the Barolo region so captivating.

VINE: 30+ year old vines.

HARVEST AND PRODUCTION: Hand-harvested, only 1,300 cases produced in a good vintage.

