



GIACOMO FENOCCHIO

LOCATION:

Italy > Piedmont
> Barolo DOCG
> Villero MGA

VARIETY:

Nebbiolo

WINEMAKER:

Claudio Fenocchio



SCIENCE

ABV: 14.50%

SUGARS: .57 g/l

TOTAL SO2: 85 mg/l

TOTAL ACIDITY: 5.61 g/l

Giacomo Fenocchio Barolo Villero

EXPERIENCE

NAME: The Villero MGA is associated with the village of Castiglione Falletto. It is a powerful cru that renders wines that are savory and rich in body.

CHARACTER: The color is a deep garnet red with ruby reflections. The scent is complex and rich with wild fruits, flowers, spice, and earth. The Villero expresses itself on the palate with power, intense flavor, and rich tannins. The finish is long, savory, and contemplative.

ENJOY WITH: Recommended with meat, lamb, and mature cheeses typical of the local area of the Piedmont. It also goes very well with a steak, grilled mushrooms, and any robust meal that needs a powerful wine.

BEST RESULTS: 60-64 F, we recommend you open the bottle and decant for 2-3 hours (for wines under 8 years old). Serve in large Burgundy-style glass.

EXPRESSION

FERMENTATION & EXTRACTION: A slow fermentation and maceration for 40 days with native yeast in tank.

ELEVAGE: 6 months stainless steel tanks and 30 months in large capacity (20-25 HL) 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: A southwest facing, 1 hectare plot, the historic "Villero" cru in the village of Castiglione Falletto, with Helvetian soils of clay, calcareous sediments, and rich in iron at 300 meters ASL.

VINE: Vines are 65+ years old with clones Michet, Lampia, and Rose.

HARVEST AND PRODUCTION: Hand-harvested, less than 500 cases produced.

