

Producer Marchesi di Barolo

More than 200 years ago, the margraves Falletti and former owners of the winery at the historic castle created the

Marchesi di Barolo, 2012

Barolo DOCG Sarmassa

Country of origin Italy

Grapes Nebbiolo

Serving temperature

16 - 18°C

Allergen notice Contains sulphites Alcohol content

14%

Character

A rich, well-balanced and fruity wine, deep red with purple reflections. It has a medium-weight, highly complex bouquet; the tasting team noted berries (blackberry, cassis, blueberry) most commonly, followed by stone fruit (cherry) and dried fruit (prunes). On top of this are a little spice (pepper, vanilla) and roasted aromas (smoke, caramel). Dry on the palate. Its structure is soft, full-bodied and harmonious. The powerful aftertaste again contains plenty of fruit, some spice and roasted aromas. Medium finish.

Wine type



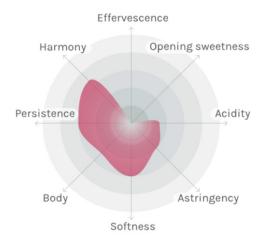




Sweeter wines

Balanced wines

Full-bodied wines



Foodpairing



Grilled or fried lamb