

MARETTI

Maretti Barolo 2016

Grape Variety: 100% Nebbiolo
Region: Piedmont
Winemaker: Danilo Droco
Elevation: 300m to 400m
Alcohol: 14.5%



Summary: Piedmont, in the foothills of the Alps in the north west of Italy, is home to the country's finest full-bodied red wines. The greatest wines are made from the extremely long lived Nebbiolo. Sourced from vineyards in the small commune of Castiglione Falletto in Piedmont, we are pleased to bring your Maretti's inaugural Barolo from the lauded 2016 vintage.

Castiglione Falletto is one of the communes of the "Langa del Barolo", part of "The wine landscapes of Piedmont: Langhe-Roero and Monferrato", recognized as World Heritage by Unesco in 2014. The small village is dominated by the presence of the castle of origin medieval whose central tower, high and massive, makes it well visible even from neighbouring towns.

Winemaking: The fermentation is traditional (15 days) in stainless steel vats with a floating cap at a controlled temperature (30-31° C). The must then stays in contact with the skins for a further 15 days to optimize the extraction of the polyphenolic substances and help start malolactic fermentation. One year in barriques from Allier and two year in oak casks still from Allier (2000 lt). After a soft clarification, the wine is bottled for a further period of maturation in the bottle, the length depends from the characteristics of the vintages, but never less than 12 months.

2016 Vintage: Barolo enjoyed exceptional conditions in 2016 ,turning out wines that will be extremely long lived. Very warm weather in September helped with fully ripening the grapes and the vines remained healthy. Ideal harvest conditions for Nebbiolo saw the vintage rival 2015 for sheer ripeness albeit, with brighter acidity, more finessed tannins and a unique floral perfume that marks the better producer's wines. A stellar year that will continue to improve in the cellar.

Tasting Note: The colour is dark garnet with ruby highlights. It has a clear-cut, intense nose with overtones of roses, spices, earthy undertones with nuanced vanilla notes. The taste is dry, but soft, full-bodied, velvety and well balanced, and is very long-lasting. Classic Barolo like this works well with rich braised meat dishes or a mushroom risotto.