Patrizi Barolo, Barolo DOCG 2021

IPA0102021

Patrizi

— Piemonte, Italy

A fine, approachable style of Barolo with complex spicy aromas and good richness of flavour.

Production

The vines are grown on clay-calcerous soil and planting density is 4,300 vines per hectare. Green pruning is done in May and July and grapes are finally hand harvested at the beginning of October. The Nebbiolo grapes are sorted, de-stalked with special equipment, and softly pressed. The must is piped into steel tanks where it is fermented at a temperature of about 27 degrees, before it is allowed to macerate post ferment. This extended maceration on the skins and high temperature allow extraction of plenty of tannins. The wine is matured in oak barrels for 3 years before bottling.

Tasting note

A generous and savoury nose wth hints of wood smoke and leather fleshed out by berry fruit and plum characters. Good concentration of spicy dried fruit and wild cherry on the palate, leading to the characteristic firm and structured finish with balancing tangy acidity.

Food Match

Best drunk with hearty, gamey dishes such as beef or venison but also good with vegetables roasted in garlic, olive oil and strong herbs.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Barolo DOCG

Winemaker:
Giovanni Marchisio

Grape Varieties:
Nebbiolo 100%

Suitable for:
Vegetarian

Bottle Barcode:
8003895150005