



**GIACOMO FENOCCHIO**

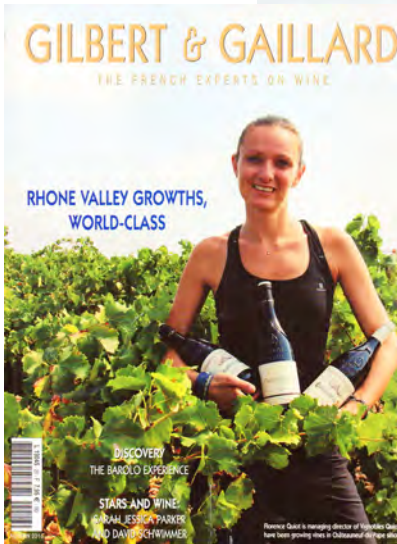
AZIENDA AGRICOLA

**RASSEGNA STAMPA**

**ANNO 2016**



Stefano Chiarlo at Palas Cerequio Resort, owned by Michele Chiarlo winery.



Claudio Fenocchio, a 5<sup>th</sup> generation wine grower in Bussia.

this genuine, humble man, who moved from the printing business where he worked with his father to become a self-made wine grower in this unique setting. Respect for nature (vines and vintage effect) and minimal cellar intervention are key factors here.

### MICHELE CHIARLO BAROLO CANNUBI CRU VERTICAL

While Michele Chiarlo produces amazing Barbera wines in Nizza Monferrato, we met Stefano Chiarlo at the amazing Palas Cerequio resort in the Barolo/La Morra growth Cerequio offering a full wine experience with a Barolo wine shop, soil samples from Barolo village growths and a tasting room with tastings guided by a sommelier.

The seventeen producers in the Cannubi area work with the same agronomist to ensure the best practices and safeguard the prestige of this MeGA (or added geographical statement). The meaning of the name "connubii" (weeding) stems from the mix of soil types. The soils are part of biodiversity and carbon footprint research on the different Barolo village growths at Turin university.

Vintage 2004 showed perfect balance between a supple tannin structure and a complex bouquet mixing herbs (bay), cigar and cocoa; vivacity in the 1997 was still good along with earthy and undergrowth scents on the nose; the 2006 was excellent, fruity, elegant and powerful with long persistence and ageing potential. The 2011 still needs cellaring, but has a delicate violet and blueberry nose contrasting with a powerful structure.

### GIACOMO FENOCCHIO BAROLO BUSSIA VERTICAL

Claudio Fenocchio, representing the family's fifth generation, has headed up the winery since 1989. A vertical tasting of Barolo Bussia is an invitation to travel through two decades of history. The family's first bottling dates back to 1947, including a reference to Bussia vineyards from 1964 onwards. Claudio wants to preserve the area's identity and since 2010 has decided to revert to lengthy macerations (90 days) and large oak containers for ageing.

The amazing 1986 vintage shows incredible freshness and finesse, a silky palate texture and a nose driven by truffle, ashes and earthy scents. Again, the 2004 is a great vintage

with mature aromas of coffee and dried plum along with vivacity and a velvety tannin structure on the palate. We also loved the 2010 which has very concentrated, precise black fruit aromas and long persistence on the palate.



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