

Barolo DOCG

Trecomuni



Denomination: Barolo DOCG

Variety: 100% Nebbiolo

Location: Serralunga d'Alba, Castiglione Falletto, Novello (CN)

Exposure: Mixed exposures

Soil: Sant'Agata Fossili Marls-Laminated & Sandy mixed with Lequio Formation (Varying degrees of silt, clay, & sand)

Altitude: 250-400m a.s.l.

Alcohol: 14.5% vol.

Total Acidity: 5.5 g/l

Dry Extract: 27 g/l

Residual Sugar: 0.4 g/l

Description: For decades, it has been a hallmark of Piedmontese tradition that a truly exceptional Barolo must be crafted from grapes sourced from three distinct terroirs. The Serravallian soils of Serralunga d'Alba impart bold character and remarkable longevity. The mixed soils of Castiglione Falletto add finesse and elegance. The Tortonian soils of Novello and La Morra give rise to intense aromas and pronounced freshness.

Inspired by this time-honored practice, Maurizio Rosso launched the TRECOMUNI (*Three Towns*) project in 2012 to create what he envisions as the "perfect Barolo", a harmonious expression of the region's diverse terroirs, united in one extraordinary classic-style wine.

Winemaking

Harvest: Hand-harvested, October.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 12-15 days. Regular punch-downs to enhance color and flavor extraction.

Aging: Aged for 36 months in large oak barrels followed by 6 months in bottle.

Tasting Notes

Color: Medium garnet.

Aroma: Enticing notes of dried strawberries and blood orange intertwine with hints of rhubarb, earthy forest floor, aged leather, clove and a delicate touch of licorice.

Palate: Medium-bodied, with balanced acidity, and silky tannins.

Food Pairings: Perfectly complements rich dishes such as braised meats, aged cheeses, risotto with truffle, and game.

Serving Temperature: 18-20°C (64-68°F).

Decanting: Recommended at least 45 minutes before serving to fully express its complexity.

Accolades

James Suckling: 92 points.