



## Maretti Barolo 2021

**Region:** Piedmont

**Grape Variety:** Nebbiolo

**Winemaker:** Janko Pelagic

**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, Maretti Barolo is a terrific example of the finest of red wines of the region.

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.

**2021 Vintage:** The 2021 Piedmont vintage is widely regarded as a standout, offering a classic style with beautifully balanced wines. A mild early season, cool spring rains, and a warm, steady summer shaped the fruit, with hail affecting only a few pockets and largely bypassing Barolo and Barbaresco. The wines show bright acidity, firm tannins, and vibrant fruit, delivering elegance, structure, and finesse in equal measure.

**Tasting Note:** A classic Barolo vintage provides aromas of black cherries, rose petal, and undertones of anise, dried herbs and cedar wood. The palate is elegant and structured with its time in bottle now seeing the wine begin to soften and show its true colours. A fine partner to a variety of hearty dishes from braised meats and rich pasta sauces, to barbecued red meats.