



GIACOMO FENOCCHIO

AZIENDA AGRICOLA

RASSEGNA STAMPA

ANNO 2016

The Wine Life: What I'm Drinking Now

Stanley Browne Apr 21, 2016 (...)

2014 GIACOMO FENOCCHIO, NEBBIOLO – LANGHE, PIEDMONT, ITALY

100% Nebbiolo

Winemaker/Owner: Giacomo Fenocchio

Aged: 6 months in stainless steel tanks and 6 months in Slavonian oak

Approximate Retail Price: \$22

Production: 9,000 bottles

TASTING NOTES:

Color: Ruby garnet red

Aroma: Currants, plums, violets, spice notes

Taste: Mouthwatering fruits with a dry palate all the way through to the lingering finish; fruit shows throughout, balanced with medium tannins

Giacomo Fenocchio Winery has been making wine for five generations, dating back to 1864. Now run by Giacomo's two sons, Claudio and Albino, it occupies the *comune* (municipality) of Monforte d'Alba in the Piedmont region of northwest Italy.

The winery lies in the southern part of the *comune*, with 12 hectares encompassing some of the most important vineyards, such as Cannubi, Bussia and Villero. The Fenocchio family – one of the region's original winemakers – adheres to traditional style of wines, producing Barolo from single-vineyard sites and Nebbiolo from the larger appellation Langhe, which cannot be called Barolo. The family also makes a white wine known from the region Roero Arneis, which has a slight floral element – a favorite white.



Photo by Sarah Conard

[Buy Now](#)



Subscribe

Be the first in your inbox

E-Mail:

Verification code:

7674

(Enter number)



NOV 30

The Fenocchios always have been "stewards of the land," using natural farming practices and sustainability to ensure quality grapes. Claudio Fenocchio believes advances in winemaking technology enable producers to mechanize operations and to work with greater assurance, as well as with systematic and rigorous control of quality both in the vineyard and in the cellars. Fermentation, in any case, still lasts 30 days.

The Nebbiolo grape from Piedmont is one that is not produced as well in other regions of the world, suggesting why terroir remains so important when it comes to wine. Also, most of Piedmont has stayed the course to make traditional-styled wines, not falling into making monochromatic wines to try to appeal to everyone. Barolo is known as the king of reds in Italy, which makes age-worthy complex wines. Barbaresco in Piedmont, also made from Nebbiolo, makes similar age-worthy, complex wines and is known to be the feminine version of Barolo.

"Our Barolo is aged for five months in stainless steel tanks and two years in Slavonian oak casks, some as large as 50 hectoliters, and is then given an additional year of bottle aging," declares Claudio Fenocchio. "No use whatsoever is made of small oak barrels – too aromatic for this wine, which would risk modifying its unique personality. Complex and intriguing aromas and flavors emerge over time for palates ready to perceive new and different sensations, and truly fascinating ones."

Food Pairings: Think of juicy roasts, earthy risotto, truffled pasta and cheese!

Certified Sommelier Stanley Browne is the owner of Robust Wine Bar in Webster Groves and Downtown at the MX.



GIACOMO FENOCCHIO

AZIENDA AGRICOLA