

## Aldo Clerico Barolo Italy 2015

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



### Final Deductions

**VINTAGE** 2015  
**GRAPE** Nebbiolo  
**GEOGRAPHY** Old World  
**COUNTRY** Italy  
**LARGER REGION** Piedmont  
**SMALLER REGION** Barolo

### Rationale

Barolo is a traditional hillside village in the rolling hills of Piedmont, Italy. The region's signature grape variety, Nebbiolo is the sole variety permitted for the wine which takes the village's name. Fragrant, tannic Barolo is so revered that it was one of just three wines awarded DOCG status on the day that the classification was introduced in July 1980.

As a wine, Nebbiolo is mostly all about aromas and flavors of red fruit (cherries, plums, berries) with notes of floral, earthy, truffle, and leather. Regardless of the specific subzone within the greater appellation, the key qualities which define the classic Barolo style are its the famous "tar and roses" aroma, a bright ruby color (which quickly fades to garnet over time), firm tannins, elevated acidity, and relatively high alcohol.

Aldo Clerico grew up in the heart of Barolo country in his family's vineyards in Monforte d'Alba in the Langhe in Piedmont and is the third generation of grape growers in his family's 6 hectare property. Collaborating with his wife, Valentina, from the well-known Piemontese Coterno family, their largest holdings are in the municipality of Monforte d'Alba.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Garnet  
**RIM VARIATION** Orange  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** High  
**ALCOHOL** High  
**TANNIN** High  
**TEXTURE** Gritty / Astringent  
**FINISH** Long  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Red Plum • Red / Sour Cherry • Cherry / Red Tomato  
*Condition: Ripe, Jammy / Baked, Raisinated / Dried*

**BLACK FRUIT** Black Cherry • Black Plum • Blackberry *Condition: Ripe, Raisinated / Dried*

**CITRUS FRUIT** Mandarin • Orange *Condition: Raisinated / Dried* *Part: Peel / Zest*

**FLORAL** Rose • Potpourri • Hibiscus *Condition: Dried*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Fennel / Anise • Tomato Leaf • Tomatoes / Sun-Dried • Peppers (Red/Yellow)

**HERBAL** Tea Leaf / Bergamot • Chicory • Sage • Laurel / Bay Leaf

**OTHER SPICES** Licorice (Black) • Licorice (Red) • Paprika / Pimenton • Green Peppercorn

**ORGANIC EARTH** Truffle / Mushrooms

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Leather

**OAK AGING** Yes *Oak Intensity: Medium*

**OAK INFLUENCE** Sandalwood • Smoke • Star Anise

**OXIDATION/NUTTINESS** Pistachio • Almond / Marzipan • Walnut

**CHEMICAL COMPOUNDS** Oxidation • Volatile Acidity