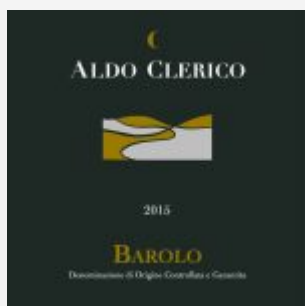


Aldo Clerico Barolo Piedmont Italy 2015

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



Final Deductions

VINTAGE 2015
GRAPE Nebbiolo
GEOGRAPHY Europe
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