

# Lo Zoccolaio

Cascina in Barolo



## PRODUCER PROFILE

Estate owned by: Gianni Martini/Eleonora Martini  
Winemaker: Massimo Marasso  
Total acreage under vine: 75  
Estate founded: 1890  
Winery production: 35,000 Bottles  
Region: Piemonte  
Country: Italy

## Lo Zoccolaio Baccanera 2017

### WINE DESCRIPTION

Baccanera is a blend of 50% Barbera, 30% Merlot, 18% Nebbiolo, 2% Cabernet Sauvignon, all sourced from Lo Zoccolaio's vineyards in the Barolo and Monforte d'Alba areas. The special bottle is reminiscent of the bottles of the past and is used to enhance the quality and organoleptic characteristics of the wine. Lo Zoccolaio is a small but immaculately maintained cascina (small farmhouse) set into the hill of Bricco del Barolo in the comune of the same name. With 23 total estate hectares, of which only 11.3 are planted to Nebbiolo, Lo Zoccolaio is committed to maintaining a small production of superb Langhe wines. The Lo Zoccolaio tree is a great white poplar that sprouts two trees from the same roots. It is known as the tree of life, or as a physical representation of good and evil. Lo Zoccolaio produces only red wines, made from with grapes from their own vineyards located in Barolo, Monforte, Novello and Verduno.

### TASTING NOTES

Intense ruby red color, wild fruit and red plum perfumes with hay undertones and spicy notes. It is fresh, and full-bodied on the palate, with pleasant tannins and a good texture and a long finish.

### FOOD PAIRING

Pairs with heavy first courses, red meats, game, and semi-seasoned cheeses.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Langhe DOC
Vineyard name:	Barolo & Monforte
Vineyard size:	5 acres Barolo & 7 Monforte
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	984 feet
Exposure:	Southeastern
Year vineyard planted:	1964 1999
Harvest time:	End of September
First vintage of this wine:	1999
Bottles produced of this wine:	35,000
Average Wine Age:	30 years

### WINEMAKING & AGING

Varietal composition:	50% Barbera, 30% Merlot, 18% Nebbiolo, 2% Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	82 °F
Maceration technique:	Submerged-Cap Fermentation
Length of maceration:	10 days
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	20% New
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	6 months
Total SO <sub>2</sub> :	110 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Residual sugar:	<1 g/L
Acidity:	5.6 g/L
Dry extract:	34 g/L