

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 Barolo 2016

WINE DESCRIPTION

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.

Lo Zoccolaio Barolo is made with Nebbiolo grown in three different vineyards located in Monforte d'Alba and Verduno. Careful selection of the best grapes guarantee the highest quality of this Barolo.

Harvest is followed by destemming and soft pressing, then fermentation. After racking, the ideal conditions for a perfect malolactic fermentation are created in the cellar. The wine matures in French Barriques for 36 months and ages in the bottle. The refining, up to the bottle, nothing is neglected; everything is done respecting the tradition but with the most modern methodologies and tools.

TASTING NOTES

Garnet red color with brick orange shades that intensify as time goes by. An intense and complex perfume, but delicate and ethereal at the same time; warm, full and dry on the palate. Its complexity is due to the persistence of the tannins.

FOOD PAIRING

It can be served with Beef, game and stews such as beefsteak, lamb, veal, rabbit, wild boar and venison. Ideal with medium or old cheeses

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barolo DOCG
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	918 feet
Exposure:	Various
Year vineyard planted:	1970-2000
Harvest time:	October
First vintage of this wine:	2000
Bottles produced of this wine:	35,000

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Length of alcoholic fermentation:	15 days
Fermentation temperature:	83 °F
Length of maceration:	8 days
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	13 new - 13 2nd passage - 13 3rd passage
Type of oak:	French
Length of aging before bottling:	36 months
Length of bottle aging:	6 months
Total SO ₂ :	90 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.63
Residual sugar:	>1 g/L
Acidity:	5.6 g/L
Dry extract:	27 g/L