



# TASTING PACK WINE #83

## TASTING NOTES BY: MASTER SOMMELIER LAURA DEPASQUALE

The wine is medium ruby red in color. There is an abundance of intense and deeply complex aromas: Sour red cherry, cranberry, rose petal, tar, truffle, black licorice. The palate continues on with organic and Inorganic earth including notes of damp Earth and river rocks and a sweet baking spice finish. --- YUM

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## TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

Pale red with orange rim almost see through. Aromatic, Just ripe red fruit with some dried and tart (sour cherry, raspberry, pomegranate) Black fruit (blackberry)VA: lifted fruit and floral note, vinegar note Roses, violets. On the palate there is Tobacco, amaro-like bitter smell, crushed leaves, truffles, tar with notes of gravel and wet stone. There is an oxidation-dried out quality to everything. No new oak, but definitely some old, large botti or something similar. Very grippy, aggressive tannins

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**Sweetness:** Dry  
**Tannin:** High  
**Alcohol:** High  
**Acid:** High  
**Oak:** Present

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place?



## WINE DETAILS:

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**Winery:** Giacomo Fenocchio

**Cuvee:**

**Grape:** Nebbiolo

**Country:** Italy

**Regions:** Barolo

**Vintage:** 2016

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**Alcohol:** 14.5%

**Elevage:** Aged for 30 months in Slavonian oak casks before further aging in bottle

**Other:** Nothing THIS 100% Nebbiolo is from a small parcel just outside of Bussia. The vines have an average of 20 years

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## NOTES :

With a wine of high complexity and an abundance of descriptors should point you to a wine of high pedigree. The tannins are gripping, with high acidity and high alcohol. These three factors combined always means Nebbiolo. If you were tempted to call these wine Sangiovese keep in mind that the fruit profile of Sangiovese will be riper and the structure will not have as intense of tannins or as high of alcohol or acid as Nebbiolo does.

Retail Price: \$39

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