



BAROLO DOCG 2016

L'Astemia Pentita Srl, Piedmont, Italy

LCBO # 21735 | 14.5% alc./vol. | \$89.0 | Release: 07-Oct-2021

"One of the joys of great Piedmontese red wine is the manner in which the prescribed ageing requirements can deliver (if carried out in traditional vessels) a wine of beguiling softness, tenderness and approachability, even as the wine is first bottled and despite its intrinsic complexities. So, it seems, here... Translucent garnet-red in colour, with fine, settled aromas of rose petals and creamy bramble fruits. On the palate, it is soft, supple, tender and discreet - almost disarmingly so. Let the flavours melt on your tongue, though, and you'll find a wine of poised, glowing ripeness, and one which almost seems to gather concentration and force once it's there. Stealthy yet very fine Barolo which left every judge wanting more." **Score – 97 points & Best in Show (Decanter)**

"Strawberry and tar with some asphalt and bark undertones. Full-bodied and chewy with firm tannins and intense, savoury fruit at the finish. Dried earth with pretty fruit. Try after 2023." **Score – 94p (James Suckling)**

Terroir:

L'Astemia Pentita is the winery with a pop soul and a visionary aesthetic, founded in the territory of Barolo, declared in 2014 a UNESCO World Heritage Site together with the wine landscapes of Langa-Roero and Monferrato.

The sculptural cellar stands right where Barolo was historically born and where the ridge which houses the most prized vineyards of the **Langhe Barolo Cannubi** begins to rise towards the center of the town.



Vinification:

Traditional style Barolo, handpicked, vinification of ~35 days of maceration, aged 3 year large barrels (botte grande)

Variety: Nebbiolo 100%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for mature cheese, red meat like beef and lamb.

Decanter WWA
James Suckling

97 p & Best in Show
94p

