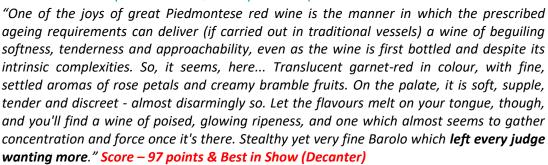


Servicing Star Markets Locally



L"Astemia Pentita Srl, Piedmont, Italy

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



"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.







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





JAMESSUCKLING.COM?