



## BAROLO TERLO 2016

L'Astemia Pentita Srl, Piedmont, Italy

LCBO # 26779 | 14.5% alc./vol. | \$131.00 | Release: 01-Sep-2022

*"Exquisite floral nose with poised red fruits. Sleek attack, polished and concentrated, with fine depth of fruit and integrated tannins. There's a lot of alcohol, but sufficient acidity to cut the richness of fruit and give exemplary length."* **Score - 96p & Gold (Decanter WWA)**

*"An attractive, fine-tanned Barolo with subtle, milk-chocolate and dried-strawberry character. Medium-to full-bodied, racy and refined. Drink or hold."*

**Score - 92p (James Suckling)**

*"Transparent ruby. Sweet and light on the nose. Some pungent tarriness. This is definitely Nebbiolo, even if it's much sweeter and readier than a classic example of Barolo would be. Good freshness on the finish."* **Score - 16p (Jancis Robinson)**

### Terroir:

L'Astemia Pentita-- the sculptural winery with pop soul & visionary aesthetic, founded by Sandra Veza, (owner of famous GUFRAM design firm) on the most prized ridge rising towards the centre of the town, where Barolo originated.

The property has only 1Ha of the vineyard. ~30 y.o. vines derived from the selection of the subvarieties of the Lampia and Michet. Classical grey and blu marme sub alkaline soils, rich of the limestone and well balanced with the macro and micro elements. Terlo is one of the rare MGA of the territory of Barolo.



### Vinification:

Traditional style Barolo, handpicked, vinification of ~35 days of maceration, aged 3 years in large oak barrels followed by over 2 years in the bottle.

**Variety:** Nebbiolo 100%

**Residual Sugar:** 2 g/L

**Serving suggestion and food pairing:** Decant and serve at 17°C with mature cheese, gamy meats, steak, & charcuterie delicacies.

**Decanter WWA**

**James Suckling**

**Robert Parker**

**Jancis Robinson**

**96p GOLD**

**92p**

**92p**

**16p**



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Jancis Robinson.com