



BAROLO TERLO 2016

L'Astemia Pentita Srl, Piedmont, Italy

eCommerce # 320647 | 14.5% alc./vol. | \$129.85



"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-tannined 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 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 oak barrels.

Variety: Nebbiolo 100%

Residual Sugar: 0.5 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



JAMES SUCKLING.COM



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