

TORLASCO

ITALIA



"Intuition and dedication are the necessary qualities for creating an unforgettable wine!"

*It all started in 1844 when a few prestigious vine-makers of Barolo invited **Giulio Baröl** to spend his holidays in their residence among the vineyards. Graduated in Pharmacy and a member of the newly born Subalpine Agrarian Association of Turin, Baröl used to travel a lot and was a great connoisseur of wines.*

*The uniqueness of the **Nebbiolo** grapes and the beauty of **Langhe** in the autumn inspired him. When the mist shrouded the landscape in its mantle of silence and protection, Baröl felt a magic atmosphere, relaxing and meditative.*

In a morning, while he was walking among the vineyards submerged in his thoughts and in the mist, recalling the good old times of a Scottish vacation, having experienced the mastery and the tradition of the ageing in barrels of exceptionally good whiskies, Baröl had an illuminating intuition: "Why don't we let the extraordinary Nebbiolo wine rest for longer time? Maybe its character will benefit of this special treat, especially in the autumn months, when it will be cradled by the sweet mist of the Langhe!"

*He then persuaded his vine-maker friends to let the **Nebbiolo** wine rest in a great wooden barrel. "See you in three years!" said Baröl, placing an interesting bet but with a tone of defeat. The word rapidly spread and the Langhe vine-makers reacted with some skepticism and vivacious disputes to the experiment of Baröl, perceived as an eccentric chemist that enjoyed playing the role of enologist.*

As promised, three years later during the autumn, Baröl arrived to his vine-making friends' house to open the barrel and taste the wine: the result was so extraordinary to leave them dumbfounded! After having tasted for a long time the superbly aged wine, Baröl announced: "Intuition and dedication, that's the necessary to create a wine that will not forget!"

*That wine, which would become one of the best in the world, showing from the start a robust structure and a great character, featured by a unique and firm personality. The wine was named **Barolo** and Giulio Baröl became for everyone "**Dottor Baröl**", "The maximum Expert" of Barolo wine.*

*Today, the labels of **Barolo Torlasco** celebrates the figure of the fascinating charisma of this eccentric character, representing the caricature of Giulio Baröl "**Dottor Baröl**" skilfully drawn by a local artist.*

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Dottor Baröl



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BAROLO

GRAPE VARIETY: 100% Nebbiolo in Lampia, Rosé and Michet phenotypes.

GROWING AREA: Vineyards in Barolo.

SOIL: Silty-clay.

BREEDING METHOD: Guyot.

EXPOSURE: South.

AGRICULTURAL NOTES: Thinning-out of grapes right after veraison period.

HARVESTING METHOD: Hand picking.

HARVEST PERIOD: Second half of October.

VINIFICATION: Red traditional, destemming and crushing, primary fermentation with maceration on the skins (leave skins in contact with the juice) Following malolactic fermentation and refinement in oak barrel for 3 years.

TARGET: Have a great Barolo wine, keeping all the varietal outstanding features, endorsing softness and harmony.

TECHNICAL INFORMATION

ALCOHOL: 14% vol

TOTAL ACIDITY: 5 g/l in as tartarico

SENSORIAL PROFILE

COLOUR: Garnet red with orange reflections.

BOUQUET: Intense, ethereal, of exceptional harmony and richness, with spicy notes and hints of cinnamon pink vanilla and licorice.

PALATE: Great structure, velvety, austere and balanced.

SERVING TEMPERATURE: 16-18°C