



OVERVIEW

Barolo, the most celebrated wine of Piedmont, is one of Italy's two longest-aging and most expensive wines (the other is Tuscany's Brunello di Montalcino). Located in Cuneo province southwest of Alba, Barolo is considered the pinnacle of Nebbiolo—arguably Italy's greatest grape variety—with only its friendly rival Barbaresco in its league. The denomination of Barolo DOCG is in the Langhe area, with its long rolling hills. The namesake commune of Barolo is atop one of those hills, more or less at the center of the denomination, ringed by other important communes such as La Morra, Castiglione Falletto, Serralunga d'Alba, and Monforte d'Alba. In all, 11 communes make up the denomination, which is further broken down into 181 crus or MeGAs that can be named on the label. These include some legendary vineyard plots such as Brunate, Bussia, Cannubi, and Cerequio. Barolo wines are made from 100% Nebbiolo and must be aged a minimum of 3 years before release, including a year and a half in barrel. A Barolo Riserva has to age an additional 2 years. After release, the wines can often improve in the bottle for 15 or 20 years.