

Name Barolo wine

Country of origin Italy

Country Malaysia

Date of registration:
19/08/2014



Source:

Main characteristics/features

Barolo is often described as having the aromas of tar and roses, and the wines are noted for their ability to age and usually take on a rust red tinge as they mature. When subjected to ageing of at least five years before release, the wine can be labelled a riserva. To earn the name Barolo, the wines must undergo at least 38 months' ageing prior to commercial release, of which 18 must be spent in barrel (the remainder in bottle). For the added designation of riserva, the total ageing time increases to 62 months. As the tannins soften over time, the complexity shows through with hints of earth, truffles and dark chocolate.

Geographical area

BAROLO is a red Denominazione di Origine Controllata e Garantita (DOCG) wine produced in the northern Italian region of Piedmont. It is made from the Nebbiolo grape. The zone of production extends into the communes of Barolo, Castiglione Falletto, Serralunga d'Alba and parts of the communes of Cherasco, Diano d'Alba, Grinzane Cavour, La Morra, Monforte d'Alba, Novello, Roddi, Verduno.

Production/processing

The harvest of the late ripening Nebbiolo grape usually takes place in early to mid-October though some producers are experimenting with viticultural techniques that allow for an earlier harvest in late September. Like most of south central and southeastern Piedmont, the zone experiences a continental climate tempered by the Tanaro river and its tributaries—the Tallòria dell'Annunziata and Tallòria di Castiglione—that split the region into three main zones. To the west of the Tallòria dell'Annunziata is the commune of Barolo and La Morra. To the east of the Tallòria di Castiglione is the commune of Serralunga d'Alba located on one of the highest hilltops in the Barolo zone. The Barolo zone is a collection of different climates, soil types, altitudes and expositions that can have a pronounced effect on the development of the Nebbiolo grape and the resulting Barolo wine.

Link between product and territory

The Barolo zone can be broadly divided into two valleys. The Serralunga Valley to the east includes the communes of Castiglione Falletto, Monforte d'Alba and Serralunga d'Alba. The Central Valley to the west includes the communes of Barolo and La Morra with soils higher in clay, manganese and magnesium oxide. This region tends to produce wines with more perfumed aromas and velvety textures. These wines tend to be less tannic and full bodied than those from the Serralunga Valley and can require less ageing (8 to 10 years). The most widely planted and productive region of the Barolo zone is La Morra which is responsible for nearly a third of all wine labelled as Barolo and produces twice as much wine as the next leading zone of Serralunga d'Alba.

Publication in the Official Gazette 02/07/2015

Competent authority Intellectual Property Corporation of Malaysia (MyIPO)

GI rights holder/GI association Consorzio Di Tutela Barolo Barbaresco Alba Langhe E Roero

Contact information Corso Enotria, 2/c-Ampelion
12051 Alba (Cn)
Tel: +39 0173441074

Type of product Wine

Control body Denominazione di origine controllata

File number GI2014-00023

Websites <https://www.langhevini.it/en/>