

Ciao a tutti,

Maybe this time of the year we do not think of soups, stews, braised meat delicacies, all things mushrooms (especially porcini in my neck of the woods) and truffles, but that does not mean we do not think of Nebbiolo and the truly magical wines made from it.

The Langhe and its two most beloved wines, Barolo & Barbaresco, have had a series of excellent vintages more recently with 2019 and 2021 both being wines of intensity and great ageing potential. Not having to go back too far we all remember another great pair of vintages that were simply put stunning, 2015 and even more so the classic 2016 that blew everyone away and dried out the cellars (and distributors warehouses) very quickly.

Sometimes few cases of such prestigious vintages are stashed away and few lucky ones will be able to get some and enjoy a ten year wine beauty.

We were able to get access to a bit of the **2016 Barolo by Federico Ferrero** and I am able to offer it to all of you Barolo fans and pass along such great vintage (now with more evolution in the bottle) to offer to your customers.

WHO IS FEDERICO FERRERO?

Federico Ferrero, whose grandfather Giacomo started the winery 120 years ago purchasing some vineyards in the localita' Gala (nearby the Canelli area, where they grow and bottle Arneis, Dolcetto, Barbera and Moscato) and today with Federico (4th generation winemaker) the goal is to bring their wines a little bit more out there in the world.

Federico's wines are minimally distributed in the US and here in Massachusetts through us at PSP Global Wines (<https://pspglobalwines.com/product-category/producers/federico-ferrero/>).

From a tiny parcel of 0.3ha located in **Castiglione Falletto** (and more specifically than that in the *Parussi* MGA), Federico makes a single bottling Barolo, a wine that in his own view is supposed to showcase Nebbiolo's floral and savory elegance but also tannic power, especially from such an esteemed territory and vintage as 2016.

Although the wine comes from fruit entirely sourced from Parussi, Federico labels it as Barolo only, due to such a limited production (900 to 1100 bottles, depending on the year).

To be a bit more specific, we have to briefly dig into **Parussi**.

Parussi has a total size of 13.41ha with altitudes that range from 220-290mt.

Exposures vary from west to southwest but with some east to northeast facings as well.

The Parussi MGA is almost entirely planted with Nebbiolo vines with a tiny amount of Dolcetto sprinkled here and there.

Parussi is the first MGA of the Western Slopes which one encounters when moving towards Castiglione Falletto from Alba, but the part that is visible is the less well-exposed one.

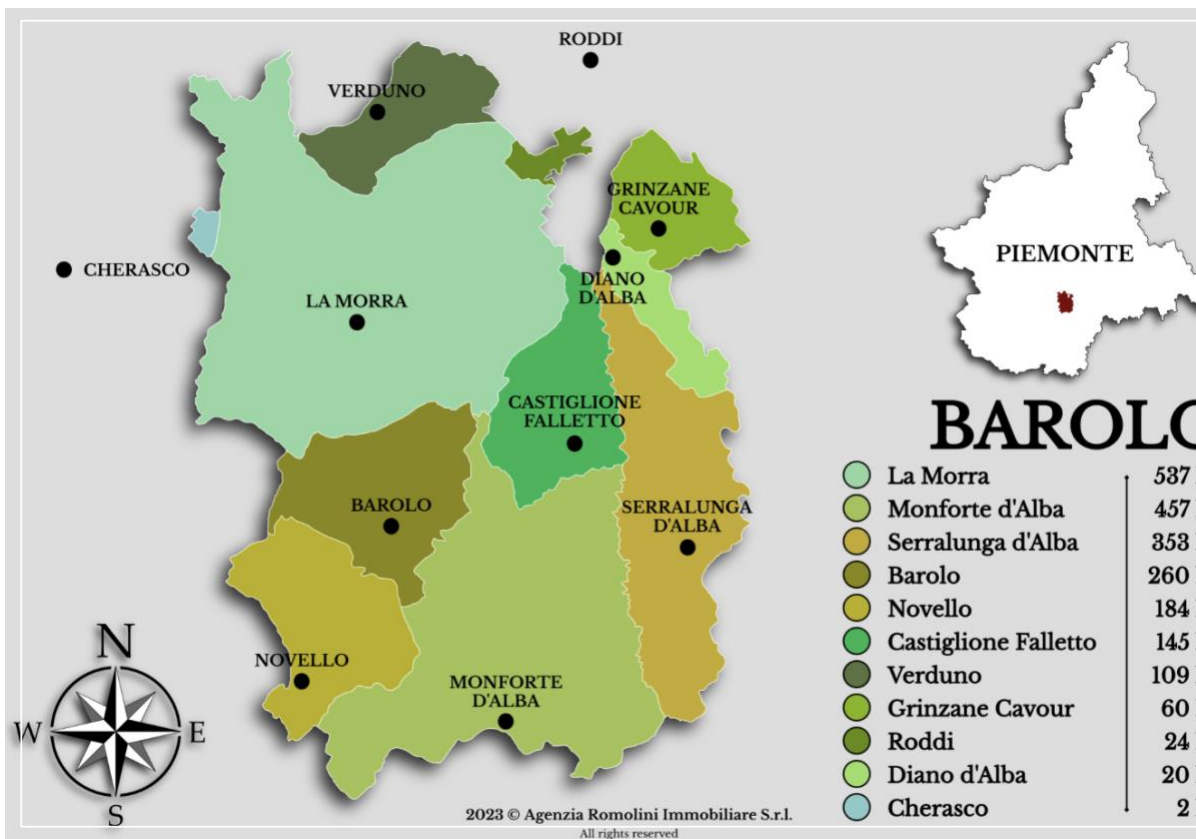
2016 Federico Ferrero Barolo Docg

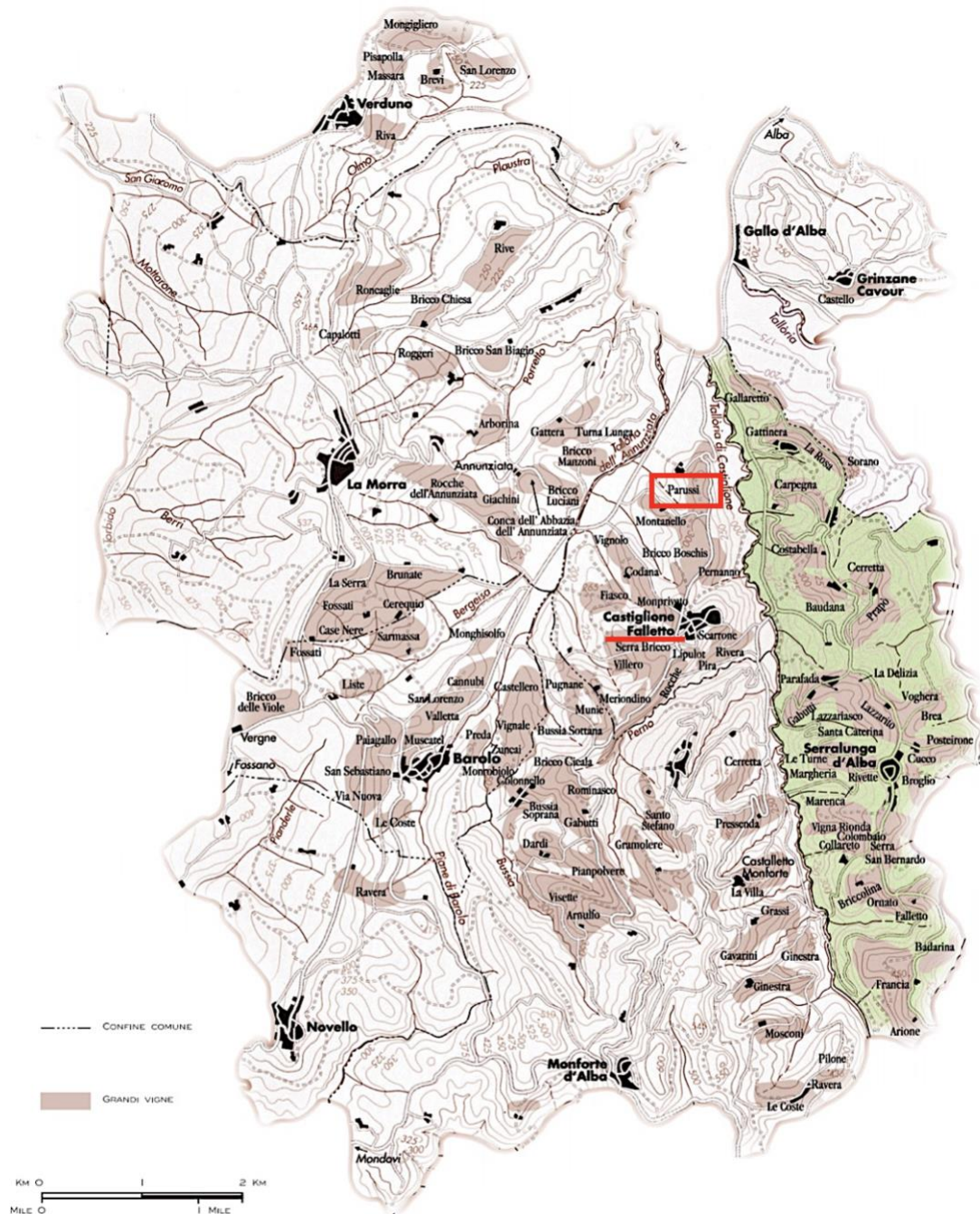
12cs available

FL \$520cs 12pk (\$43.33bt) purchase 2cs and pay \$460 (\$38.33bt)

First come, first serve

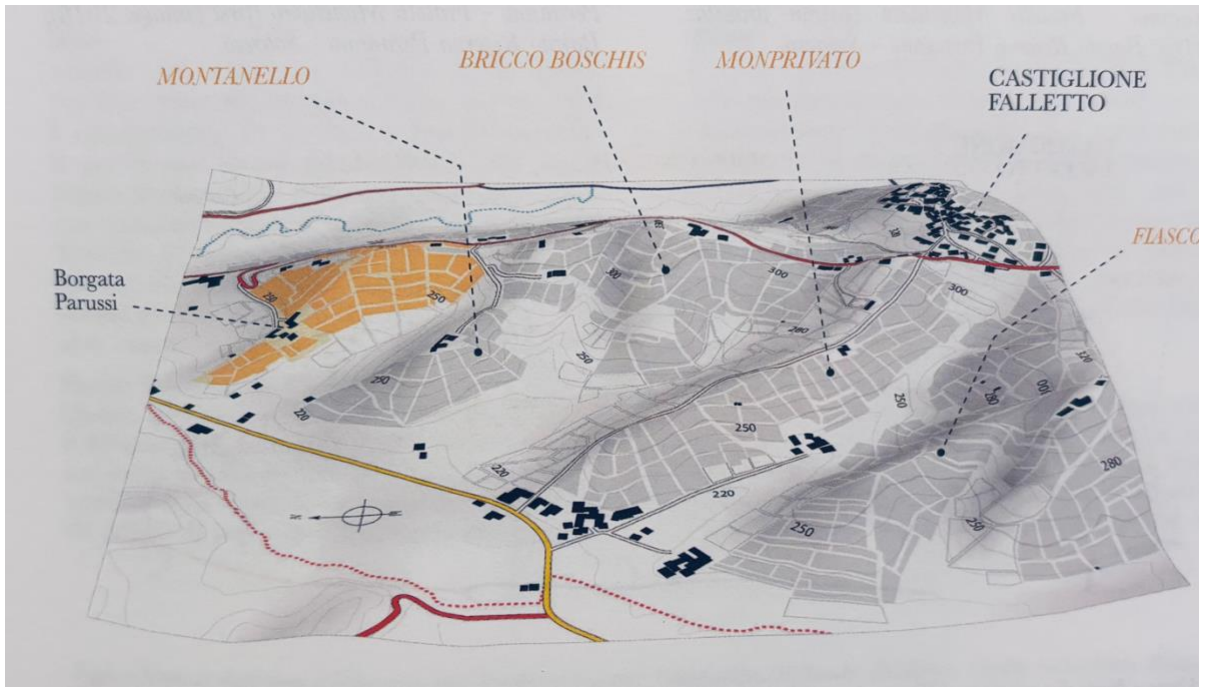
Ciro Pirone





Parussi is the northernmost vineyard district of the Castiglione Falletto territory, situated north of Montanello and to the west of Pianta'. The soil lithology is the typical Sant'Agata Marls Formation that makes Parussi's wines adequately ripe and fruity and Tortonian stage in style, while exhibiting the tannic frame of the Castiglione Falletto commune. In fact, Parussi's are some of the fleshier and bigger Barolos made in this

commune.





Grape varietal: Nebbiolo.

Productions area: Castiglione Falletto.

Hectars: 0,3.

Altitude: 200 m above sea level.

Slope exposure: sud.

Year of vine planting: 1998.

Method of cultivation: Guyot.

Average yield: 60 q.li/ha.

Alcoholic content: 14,50 % vol.

Vinification: great importance of the work in vineyard with manual selection of the grapes and in the winery. Crushing, fermentation and maceration in stainless steel tank for about 30 days at a controlled temperature of 28-29 ° C. Following malolactic fermentation in December. Aged in 225 liter French oak barrels for a duration of 24 months. The bottling takes place a beautiful estate and is followed by a further period of aging in the bottle, before the commercialization, of eighteen months.

Wine characteristics: garnet red color, intense aroma of ripe fruit. Dry taste, good body, soft tannins. Serve as a room temperature. Best served with red meat and game.



The magical beauty of the Langhe

PARIDE D'ANGELO

— AZIENDA AGRICOLA —

AI TEMPI MIEI

Spumante Brut Rosé

TUTTACOCCIA



Identity

Wine style: Sparkling Wine Brut Rosé

Grape variety: 100% Montepulciano d'Abruzzo

Production area: Abruzzo, Italy

Viticulture

Training system: Guyot

Altitude: 250-350 m a.s.l.

Soil: Medium-textured, limestone-rich

Average vine age: 15-25 years

Yield per hectare: approx. 90 q/ha

Certification: Certified Organic Farming

Winemaking

Early hand harvest to preserve freshness and natural acidity.

Soft pressing with short skin contact to achieve the rosé color.

Fermentation in stainless steel at controlled temperature.

Second fermentation for 5 months in an autoclave, using the Charmat method.

Tasting Notes

Color: Bright rosé with cherry-pink reflections

Nose: Fresh and expressive, with notes of red berries, pomegranate and delicate floral hints.

Palate: Dry, lively, and well-balanced, with fine bubbles and a refreshing finish

Food Pairings

Perfect as an aperitif, with cured meats, light fish dishes, shellfish, and Mediterranean cuisine



Certified Organic Viticulture

Alcol: 12% vol

Residual sugar: Brut

Serving temperature: 6-8 °C



SOME REALLY EXCITING NEWS!!!!

A delicious bubbly Montepulciano by Paride d'Angelo (as well as Pecorino and Montepulciano) are now available in Massachusetts with us at PSP Global Wines