Est. 2019

Barolo 201

McGill Wine Society



Your Wine Society



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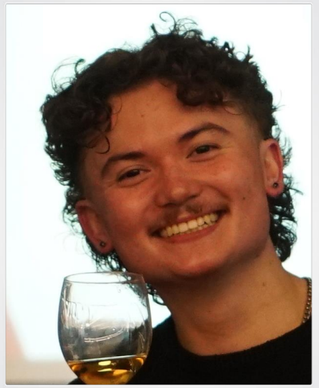
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Land Acknowledgement

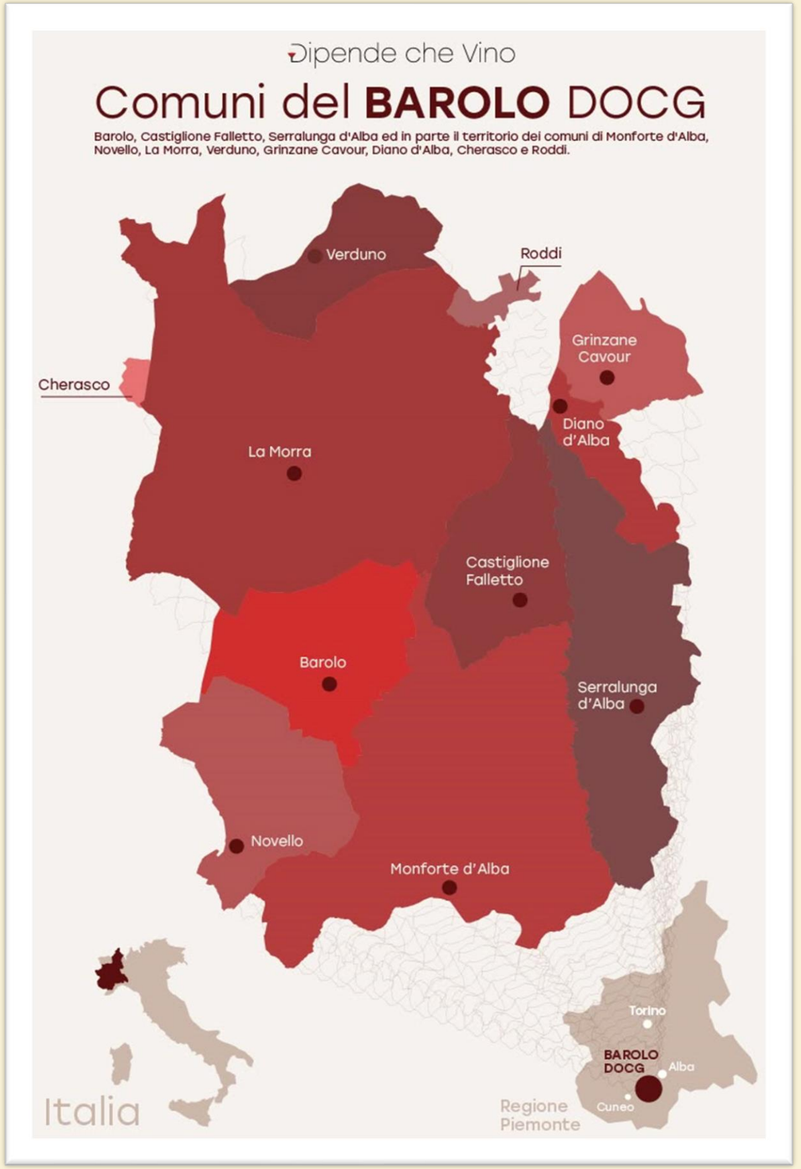
The Wine Society and SSMU operates as part of McGill University, which is located on the unceded territories of Indigenous peoples, including the Haudenosaunee and Anishinaabe nations, which has long served as a site of meeting and exchange. The SSMU recognizes and respects these nations as the traditional custodians of the lands and waters on which it is located. It is the responsibility of settlers to work to understand and fight against the ways in which colonial violence manifests in all facets of life, including but not limited to, uplifting and amplifying Indigenous voices.

Barolo – Italy's Prestige Wine

- Barolo has been hailed as “the king of wines and the wine of kings” by the Houses of Turin and Savoy
- One of the first places to establish single-vineyard wines in Italy
- Known worldwide for its aging potential, richness, full body, and distinct light colour

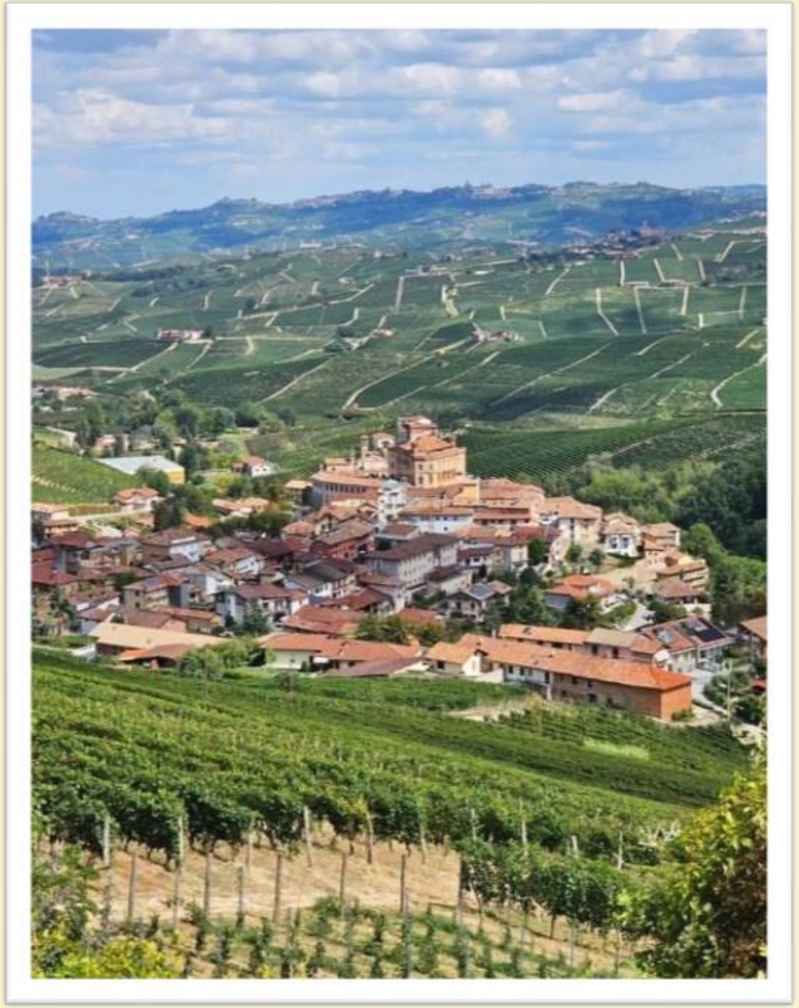
Barolo – The Region

- Located in the Italian region of Piedmont
- Surrounded on three sides by the Alps
- Produced in 3 major communes (Further subdivided into 11 communes); Barolo, Castiglione Falletto, and Serralunga d’Alba
- The commune of Barolo tends to produce lighter wines, while Castiglione Falletto and Serralunga d’Alba typically produce heavier wines



Barolo – Terroir

- Climate: Continental
- Soil: Limestone, sandstone, iron-rich marl
- Elevation: 200-500m
- Obligatorily south-facing vineyards
- Extremely hilly
- Lingering fog known as “nebbia” in September-October; leads to slower ripening of grapes, more complexity; (also the namesake for the grape Nebbiolo!)



Nebbiolo

- The only grape allowed in the production of Barolo
- Written records of Nebbiolo go back as far as the 13th Century
- Produces pale, almost translucent wines
- Extraordinarily tannic and powerful
- Fuller-bodied
- Aromas of rose, **tar**, red cherry, anise, and clay
- Very difficult to grow, and very terroir-indicative



Tasting Tips

- Hold your glass by the stem as to not alter the temperature of your wine
- Cheers bowl-to-bowl to limit breakage
- Swirl your wine to open up more aromas for a better smelling/tasting experience
- After smelling your wine, take a big enough sip to cover your palate with the wine
- Swallow or spit your wine, think about what you tasted!
- Was it fruity? Spicy? Minerally? Talk about it!

1. 

2. 

3. 

Barolo – Tar and Roses?

- Barolo's most notable tasting notes
- Tar:
  - Created during extended aging process
  - Changes throughout the aging process
  - Arises due to the presences of terpenes (aromatic hydrocarbons) and thiols (sulfur compounds)
- Rose:
  - Created during maceration/fermentation
  - Arises due to the presence of volatile compounds such as rose oxide, geraniol and linalool



Slido – Wine 1

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 1 - Overview

: Fontanafredda Barolo

: Nebbiolo

: 2021

: Barolo

: Italy



Wine No. 1 - Specifics

: Price: 34,75$

: Sugar: 1,4 g/L

: Alcohol: 14,5%

: Grilled lamb chops, braised beef ragù

: Red cherry,



https://www.saq.com/fr/20214

Wine No. 1 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

- Leather, earthy, tar
  1423 mentions of earthy notes
- Cherry, red fruit, stra...
  1220 mentions of red fruit notes
- Oak, tobacco, vanilla
  1134 mentions of oaky notes
- Plum, blackberry, black...
  409 mentions of black fruit notes
- Licorice, pepper, cinna...
  328 mentions of spices notes
- Violet, rose petal, dri...
  134 mentions of floral notes
- Raisin, prune, dried fr...
  109 mentions of dried fruit notes



Barolo – The Aging System

- Barolo has some of the longest aging requirements of any DOC in Italy
- Barolo: Minimum 18 months in oak or chestnut barrel, and 38 months in total
- Barolo Riserva: Minimum 18 months in oak barrel, and 62 months in total
- The long oak aging amplifies the spice/anise notes present in Barolo



Why Do We Decant?

- Decanting allows us to expose the wine to oxygen in a controlled manner
- Allows for the wine to "open up" and express more of its aromas and flavours
- Can help reduce possible reductive aromas found in some wines
- Helps us to remove sediment from heavily aged bottles (Especially important for older Barolos!)



Slido – Wine 2

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 2 - Overview

: Villadoria Lirio Barolo

: Nebbiolo

: 2021

: Barolo

: Italy



Wine No. 2 - Specifics

: Price: 35,75$

: Sugar: 1,8 g/L

: Alcohol: 14%

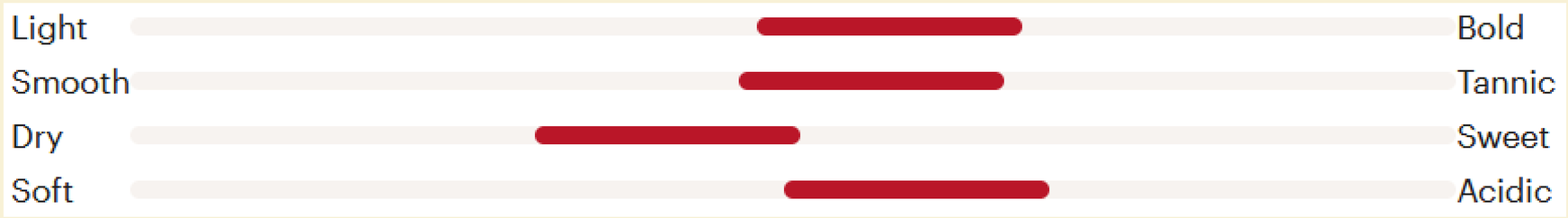
: Bistecca Fiorentina, braised lamb shank

: Anise, dried rose, dried cherry, strawberry jam



https://www.saq.com/fr/14974789

Wine No. 2 - Vivino





In lieu of tasting notes, reviews from consumers:

★ 4.1 2020 vintage

Fruit forward and Juicy take on a Barolo. Fresh Cranberry, Strawberry, Cherry, and Raspberry. Fresh leather, slight mint, orange blossoms, and oak markers like cloves and vanilla,

★ 3.9 2020 vintage

More approachable for me. Decently light with cherry, plum, hint of leather and floral. Maybe some violet?

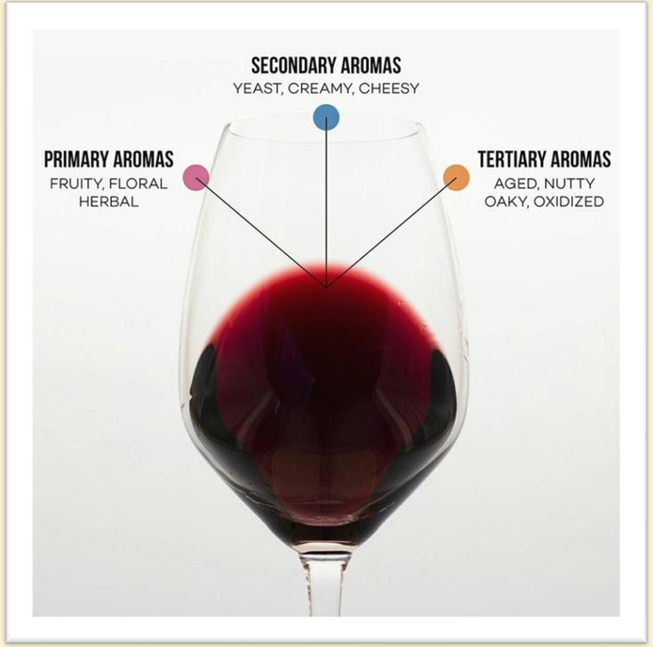
Barolo – Restrictions and Rules

- Grape yields cannot exceed 8 tonnes per hectare of vineyard (~7 000 bottles)
- Minimum alcohol content of 12%
- All vine plantings must be grown on south-facing hillsides
- The skins and juice are left in contact during fermentation (maceration) for at minimum 3 weeks



Primary, Secondary, and Tertiary Aromas

- Primary:
  - Red/black fruits, citrus, flowers, vegetal notes
  - Any aroma or flavour from the grapes themselves
- Secondary:
  - Bread/yeast, cheese/cream,
  - Any aroma or flavour from the fermentation process
- Tertiary:
  - Tobacco, leather,
  - Any aroma or flavour from the aging process
- All wines, and especially Barolo balance these aromas and flavour notes to create a balanced and pleasant drinking experience



Slido – Wine 3

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/35sPJ2JeXX2JSP9QsMP6HT #2665522

Wine No. 3 - Overview

: Arnoldo Rivera Undicicomuni Barolo

: Nebbiolo

: 2019

: Barolo

: Italy



Wine No. 3 - Specifics

: Price: 50,00$

: Sugar: 1,9 g/L

: Alcohol: 14%

: Lamb satay, gnocchi in red wine sauce

: Anise, cedar, tar, red cherry, dried rose, raspberry



https://www.saq.com/fr/15380561

Wine No. 3 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

- Leather, earthy, tar
  287 mentions of earthy notes
- Cherry, red fruit, rasp...
  267 mentions of red fruit notes
- Oak, tobacco, vanilla
  182 mentions of oaky notes
- Blackberry, plum, black...
  87 mentions of black fruit notes
- Pepper, licorice, anise
  74 mentions of spices notes
- Rose petal, violet, ros...
  29 mentions of floral notes
- Raisin, dried cranberry...
  14 mentions of dried fruit notes



The Barolo Wars

- 1980's – Present
- Dispute on winemaking methods in Barolo; traditionalists vs. modernists
- Traditionalists – Long-aging heavily tannic and acidic wines that are meant to age for many years
- Modernists – More easily accessible wines, meant to be enjoyed soon after release
- MAJOR DIFFERENCES – Traditionalists use more old oak and longer maceration, Modernists use shorter maceration and new oak
- NO DEFINITIVE WINNER, depends on preference!



Slido – Wine 4 **Different Slido Link

Join the Slido with the link or QR code to share your tasting notes!

https://app.sli.do/event/dYeWg7HiC96RFDFtBg5ZQL #2521540

Wine No. 4 - Overview

: Beni di Batasiolo Riserva Barolo

: Nebbiolo

: 2017

: Barolo

: Italy



Wine No. 4 - Specifics

: Price: 50,25$

: Sugar: 2,1 g/L

: Alcohol: 14,5%

: Braised veal with mushrooms, meatballs

: Roses, tar, dried cherry, pine sap, red plum



https://www.saq.com/fr/11599231

Wine No. 4 - Vivino

What does this wine taste like?

Light	Bold
Smooth	Tannic
Dry	Sweet
Soft	Acidic

- Leather, earthy, tar
  190 mentions of earthy notes
- Oak, tobacco, vanilla
  171 mentions of oaky notes
- Cherry, red fruit, rasp...
  118 mentions of red fruit notes
- Black cherry, plum, bla...
  70 mentions of black fruit notes
- Licorice, pepper, menth...
  50 mentions of spices notes
- Violet, lavender, rose ...
  29 mentions of floral notes
- Dried fruit, raisin, pr...
  17 mentions of dried fruit notes



Questions? Come see us!

- Looking for some more Barolo recommendations?
  - Something traditional and powerful? Try Paolo Scavino Barolo (72,75$)
  - Something modern and elegant? Try Principiano Ferdiando Barolo Serralunga (60,75$)

Let us know what you think!



Join us at our upcoming events:

Mar. 18. Riesling 1v1

Apr. 1. Bourgogne Blanc 101

MWS
Est. 2019

Thank You!

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