



EMPSON & CO.
Experience Italy in a Wine glass



Barolo "Rapet" Gold Label DOCG

Ca' Rome' is a family-run winery located in Barbaresco atop the Rabajà hill. It overlooks the seemingly endless vista of gently sloping Langhe hillsides, blanketed in impeccable rows of grapevines. It was established in 1980 by Romano Marengo, along with his wife Olimpia. Their children Giuseppe (known as Pino), Paola, and Maria now run the winery. The winery manages 5 hectares (12 acres) under vine in Barbaresco and Serralunga d'Alba. The vineyards are cultivated eco-sustainably, with the utmost respect for the territory, under the careful yet ardent eye of Giuseppe, enologist. The family's signature warmth, sincerity and genuineness come through in their magnificent wines. The vineyard for this wine is located in Serralunga d'Alba and enjoys southeastern exposure. The soils go back to the Helvetian period, with compact calcareous clay and sand. The unfiltered wine ages twelve months in Slavonian oak barrels and twelve months in French barrique. It is further aged in bottle for at least twelve months. Intense, with opulent and enveloping tannins and a long finish. Because of its structure and body, it pairs well with meat, game and cheese.

Wine exported to: Japan, USA, Canada, Australia

Most recent awards

JAMES SUCKLING: 93

WINE ADVOCATE: 93

VINOUS MEDIA: 92

VINOUS: 92

GAMBERO ROSSO: 3 Bicchieri

WINE SPECTATOR: 90

WINE & SPIRITS: 91

WINE ENTHUSIAST: 90

DECANTER: 91



Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	3 weeks
Type of yeast:	Indigenous
Fermentation temperature:	30 °C (86 °F)
Maceration technique:	Pumpovers
Length of maceration:	4 weeks
Malolactic fermentation:	Yes
Aging containers:	Barrique and casks
Container size:	226 L and 25 hL
Container age:	New and second use
Type of oak:	French (medium toast) and Slavonian
Bottling period:	August

Aging before bottling:	24 months
Aging in bottle:	12 months
Closure:	Cork

Vineyard

Organic:	No
Vineyard name:	Rapet
Vineyard location:	Barbaresco, Piedmont
Vineyard size:	.8 hectares (2 acres)
Soil composition:	Calcareous clay soil with sandy stratas
Vine training:	Guyot
Altitude:	311 to 317 meters (1,017 to 1,040 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	1.3 kg (2.86 lbs) per vine
Exposure:	Southern
Years planted:	1974
Age of vines:	45 years old
Time of harvest:	Mid-October
Total yearly production (in bottles):	4,000

Tasting Notes and Food Pairings

Tasting notes:	This is a textbook Barolo: intense crimson color, ample, elegant bouquet featuring ethereal aromas and classic dried rose petals with underlying brushwood notes. It is full-bodied with perfectly balanced components - fruits, tannins and acidity - that work together and combine with a consistent, lingering finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Goes perfectly with meat, pasta and aged cheese.
Aging potential:	22-30 years
Alcohol:	Alcohol cont. 14.5% by vol.
Winemaker:	Giuseppe Marengo