Nebbiolo (Barolo)

Taste: Aromas of cherry and violets are followed by red fruit flavors of strawberries, plums and red cherries. As it matures it develops a classic aroma of 'tar and roses' with notes of herbs, leather, wood smoke, mushrooms and truffles.
Body: Medium to full
Tannin: High
Acidity: High
Age: Modern Barolo (aged in new oak barriques) can be drunk within three to four years but the finest wines, and those made in the traditional manner (aged in large old oak casks), need several years to develop and mature. Generally, Barbaresco requires less aging than Barolo.
Aka: Also known as Chiavennasca, Picoutener and Spanna

Details

Nebbiolo is regarded as a classic grape, producing wines with distinct personalities that are among the best and longest-lasting in the world. It hasn't traveled far from its birthplace in Piedmont, northwest Italy, where practically all Nebbiolo is produced. It produces the region's two most famous wines: **Barolo**, often regarded as the best of all Italian wines, and **Barbaresco**.

Nebbiolo is a difficult grape to cultivate and presents significant problems to the winemaker. It is often full-bodied, with strong tannin, acidity, and alcohol levels. Due of these traits, it may be rather harsh when young and has traditionally been matured for several years (a minimum of two years and up to ten years for the best vintages) to lessen its astringency. Wines made in a more current form can be enjoyed much earlier.

When young, scents of cherry and violets are followed by red fruit tastes of strawberries, plums, and red cherries on the palate. When Nebbiolo ages, its fragrance becomes tar and roses, while its flavors deepen and become suppler, with notes of herbs, leather, wood smoke, mushroom, and truffles. Nebbiolo is a rich wine that pairs well with full-flavored dishes.

Although Nebbiolo is regarded as one of the world's finest grape varietals, plantings of the vine outside of Piedmont and Italy are minimal. This is largely because it is such a difficult grape to grow and is so particular about its terroir.