



LET'S HAVE A TOAST!

Happy Graduation and what a wonderful journey you have been through! We happily share with you the Faculty of Law's **Signature Wine "Pio Cesare Barolo DOCG 2015" from Piedmont, Italy to commemorate the occasion.**

In the 1800's red wines were typically sweet. Then the first Prime Minister of Italy started to advocate for dry red wines, particularly from the area of Barolo. Since then, the Barolo was introduced and loved by first the House of Savoy, then the royal courts of Europe and became the "king of wines and the wine of kings". Pio Cesare Barolo is no exception to the legend. The house was founded in 1881 in the city of Alba. Some of its cellars, located in the historical centre of the town of Alba and surrounded by the ancient Pompeii Roman walls, benefit from naturally constant temperatures and optimal humidity over the years. Pio Cesare is now run by fifth generation Pio Boffa who applies a "minimal intervention" philosophy to wine making and decided to defend the pride of Barolo by printing "**Please, don't call it regular**" on his label.

DOCG stands for Denominazione di Origine Controllata e Garantita, which basically means the area of origin is controlled and guaranteed – the top classification granted. The Nebbiolo grape is hard to grow, but with a right combination of sun, rain and a foggy autumn, this grape is a marvel.

Let's toast the Class of 2020!

About the wine

Wine: Pio Cesare Barolo

Grape: Nebbiolo 100%

Region: Piemonte, Italy

Vintage: 2015

Food Pairing: Beef, Truffle, Porcini dishes, Duck, Cheese

Rankings:

96 points – James Suckling

Complex aromas of smoke, ash and dark fruits with a precision and intensity. Layered and gorgeous. Loads of dark fruit and perfume. Full-bodied with round and wonderfully polished tannins. Wonderful length and richness. Goes on for minutes. Try in 2023 but already good now.

94 Points - Robert Parker's Wine Advocate:

"The 2015 Barolo is a beautifully balanced and tight expression of Nebbiolo that hits all the right spots on the palate, from the side of the mouth where you taste the acidity to the back where you get a sense of the wine's structure and integrated tannins. That freshness could pair well with a steak in pepper cream sauce. Long skin maceration times are followed by oak aging, partially in botti with a smaller part in barrique. Some 80,000 bottles were made." - Monica Lerner (28th Jun 2019)

