



WINE ROSE TASTINGS THE REGION OF BAROLO & SINGLE VINEYARD DENOMINATIONS

The Barolo tradition historically preached the importance of blending plots to create the best cuvée the estate could deliver in a given vintage, year after year.

Since 1961, following somehow the Burgundy model, the Prunotto estate and other houses started bottling single vineyard cuvées, choosing carefully the most consistent plots that had the ability to stand alone.

This gathering will offer us an overview and a moment of debate on the evolution of Barolo in the 2000s - 2010s, thus after the “Barolo wars”, when 170 MGA became official, i.e. single vineyard denominations within the Barolo DOCG.

Like for every region adopting the Burgundy model and single vineyard bottlings, the approach grants a stairway to premiumisation and higher pricing, where terroir identity and rarity constitute the added value.

Do all these lieux-dits have the guts to stand alone as a cru ?
What’s the role played by climate change and technological evolution ?
Where do the customers stand today ?

After the tasting, the debate will continue during a relaxed dinner all together, where other wines will match the inspiration of the chef, Nenad Mlinarevic.

Michele Caimotto and the Neumarkt restaurant Team are ready to welcome you all and share a Piedmontese dinner with you in Zürich !

NOTES ABOUT THE TASTING

The wines we’ll try: 10 Barolo during the tasting, spanning between 2000s - 2010s, plus the crus accompanying the dinner. Among the featured estates: A. Conterno, Prunotto, R. Voerzio, P. Scavino, F. Fiorina, Vajra, Brovia, E. Sandri, etc.

The menu : still under construction.
Feel free to communicate eventual allergies upon registration.

Organiser and moderator: Michele Caimotto - wine buyer, lecturer & founder of Wine Rose
With 15 years of experience in luxury hotels and Michelin starred restaurants in the Middle East, Europe and Switzerland, Michele Caimotto founded his company, Wine Rose, in 2015. Within Wine Rose he acts as a “wine concierge”, specialised in the design and wine cellar management, merging pleasure & investment purposes, as well as for the organisation of tailor-made tastings.
Passionate about the historical and economic evolution of the wine world, he also acts as a trainer and consultant in the hospitality & viti-oenology segment, preaching a holistic, pragmatic and sustainable approach.

DETAILS & REGISTRATION

VENUE: [Neumarkt Restaurant](#), Neumarkt 5, 8001 Zürich
DATE: November 15th 2023, between 18h30 and 22h
EVENT LIMITED TO 14 PARTICIPANTS
PRICE : 350.- CHF

Register with Michele Caimotto, mc@winerose.ch
The registration will be confirmed after the Twint of CHF 350.- (VAT incl.) on the mobile number 076 7890587 or bank wire on the Wine Rose account CH89 0483 5115 99719100 0

Consult Wine Rose [general sales conditions](#)

MICHELE CAIMOTTO

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