

# VINO FINO

Explore a World of Wine

## RIKOSSA BAROLO DOCG 2018

**HOT  
PRICE**



Original price was: \$65.99. ~~\$57.99~~ Current price is: \$57.99.

### Classic, Classy Barolo

Product Code:	3119	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Piedmont	Volume:	750ml
Sub Region:	Langhe	Alcohol:	13.5%
Style:	Red	Grape:	100% Nebbiolo
Variety:	Nebbiolo		



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### TASTING NOTES

**95/100 Bob Campbell MW 'Classic tar and roses - accessible'**

**95/100 Wine Orbit 'Immensely complex and seductive'**

**94/100 Cameron Douglas MS 'classic intensity and length'**

#### Winery notes (2018 Vintage)

"The Langhe area has interesting marine soil origins which consists of mostly calcareous-clayey, perfect for wine production creating wines with good structure and complexity. Barolo, one of the Piedmontese greats, gets its great structure from 38 months of aging.

Medium garnet with matching highlights. The nose demonstrates deep spices, licorice, red fruits, and caramel. The palate is full-bodied, robust, austere, and balanced."

#### Rated Excellent & 94/100 Cameron Douglas MS, November 2023 (2018 Vintage)

"Classic colour and bouquet of Nebbiolo with scents of cherry and orange peel, clay and spice, roses and perfumes, dried herb and barrel spices, mineral and red apple, some moments of dried strawberry and red currant. Taut and dry, an abundance of

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fine tannins and a backbone of acidity combine to present a powerful mouthfeel, classic intensity and length. Well made, dry and complex with a leather note and return of the mineral clay quality. Best drinking from 2024 through 2034."

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**5 Stars & 95/100 Sam Kim, Wine Orbit, October 2023** (2018 Vintage)

"Immensely complex and seductive, the wine shows dark berry, dried porcini, fine leather and cedar characters on the nose. The palate delivers excellent weight and concentration, wonderfully complemented by refined texture and layers of grainy tannins. Superbly structured and harmonious with a prolonged sturdy finish. At its best: now to 2033."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch