TOAST THE GOLDEN JUBILEE OF HKU FACULTY OF LAW

2019 marks the 50th Anniversary of the first law school in Hong Kong. We have been, through different initiatives, tracing the path of the Faculty’s development in parallel with the evolution of the legal system, in particular, the rule of law of the city. When looking back, we can’t help but be amazed what a remarkable journey we have made. It is against this backdrop that we happily share with friends and alumni our Signature Wine “Pio Cesare Barolo DOCG 2015” from Piedmont, Italy with a specially design neck tag 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 Golden Jubilee of HKU Law!

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

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 Larner (28th Jun 2019)