

BAROLO DOCG BRICCO VOGHERA



GRAPES: Nebbiolo

VINE AGE: Planted in 1974

ALTITUDE: Between 1220 and 1330 f.a.s.l.

EXPOSURE: South-West

SOIL: Chalky / clayey, shallow



WINEMAKING

The freshly harvested grapes are destemmed and crushed, then placed into small vats to ferment for 72 hours at 18°C. Followed by fermentation with gentle pump-overs at a controlled temperature of 26°C. After 30 days of skin contact maceration the wine is drained-of which at this point is completely dry. At the end of malolactic fermentation the wine is ready to be racked and transferred to start the ageing process.



REFINEMENT

The wine remains for 24 months in Slavonian Oak of 25 HL where it stabilizes its color and structure and acquires elegance. Then the wine is bottled, where it settles for 18 months before being sold.



TASTING NOTES

Bright color, ruby red of medium intensity with orange hints; notes of sweet tobacco, violets, dried prunes, balsamic, eucalyptus with notes of vanilla and licorice; full bodied, harmonious, slightly sapid with a pleasant finish. The after taste has delightful notes of licorice and vanilla.