BAROLO D.O.C.G. BRICCOLINA

GRAPE TYPE

Nebbiolo.

PRODUCTION AREA

Production area of Barolo D.O.C.G., Briccolina in Serralunga d'Alba

HARVEST

Manual, second half of October.

WINE-MAKING PROCESS

Destemming and fermentation with maceration on the skins for 10-12 days in stainless steel vats at controlled temperature and with periodic pumping-over.

AGEING

In French oak casks followed by ageing in stainless steel vats. Refining continues in the bottle after this time.

PAIRINGS

Ideal in combination with dishes of red meats, game, roasts and cheeses and cured meats. Very pleasant sipping wine.

SERVING TEMPERATURE

18°-20°C

FEATURES

Wine with deep garnet red colour and persistent aromas of ripe fruit, flowers and spices.
Subtly reminiscent of wood, its main characteristic, the typical aromas of Nebbiolo blend to create a sensation of rare elegance.
Powerful, elegant and charming, it has a full-bodied palate of great intensity. All the notes in the nose are harmonically enhanced making this a wine to be remembered.