

BRICCO SAN PIETRO 2016 BAROLO DOCG

TYPE: DRY RED WINE

AREA: BAROLO Langhe

VARIETY: NEBBIOLO 100%

Wine obtained from our estate *Nebbiolo* grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

ALTITUDE: about 420/470 meter

EXPOSURE: South-East

SOIL: Elveziano - clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 22 years

HAND PICKED

2016 production: 6606 bottles 0.75 L
131 magnum 1.5 L
5 magnum 5 L

Alcohol: 14.37 % by vol.

Total acidity: 5.45 grams per liter

Net dry extract: 29 grams per liter

Total sulphurs dioxide: 91 mg/L

ENOLOGY

Vinification begins after a manual harvest in crates with immediate stalk removal, followed by four pump overs a day for the first week and two pump overs a day during the second week. Maceration lasts 15-18 days. After racking, decanting and malolactic fermentation occurs, the wine is then put to stand in *Slavonian Oak* barrels for 30 months. Bottled in August 2019.

TASTING NOTE

Medium-deep ruby red with garnet to orange overtones. It's an elegant wine, round, with distinct floral notes, which can include violet and rose. There are also perfumes of dried herbs, like cinnamon and vanilla and darker tones of tobacco, chocolate, hazelnuts and liquorice.

FOOD PAIRINGS

It's a wine suitable for ageing (eight/ ten years). It is best served at a temperature between sixteen and eighteen degrees and it's ideally paired with meat, game, cheese and polenta.

