

## BAROLO DOCG | BRICCO SAN PIETRO



*On the softer hills of Monforte d'Alba our cru Bricco San Pietro is born; a vineyard with Elveziano soil rich of gray-yellow sands.*

### VINEYARD

The soil is of mixed component.

Exposure: south-east.

<p>Location</p> <p>Grape Variety</p> <p>Year of planting</p> <p>Medium altitude</p> <p>Average Production/HA*</p> <p>Harvest</p> <p>Alcohol</p>	<p>Monforte d'Alba, loc. Manzoni</p> <p>100% Nebbiolo</p> <p>2008</p> <p>360 m</p> <p>48 hectolitres</p> <p>end of October</p> <p>14,5%</p>
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\*1 HA (hectare) = 2.47 acres

### VINIFICATION

The maceration of the skins has a duration of approx. 15 days.

Aging: 30 months in large French oak barrels, then 12 months in the bottle.

### TASTING NOTES

This beautiful garnet red Barolo has a complex mineral nose with salty hints.

On the palate hints of vegetables such as celery, black pepper and fruity aromas prevail.

Its body is full and warm, with refined and pleasing tannins.

This rich and structured wine pairs perfectly with Barolo brasato, aged cheese or for profound moments of thought.

\*CONTAINS SULFITES\*