

Barolo DOCG

Bricco San Pietro



Denomination: Barolo DOCG
Variety: 100% Nebbiolo
Location: Monforte d'Alba (CN)
Cru: Bricco San Pietro
Exposure: South-West
Soil: Sant'Agata Fossili Marls-Laminated
Altitude: 350-370m a.s.l.
Alcohol: 14.5% vol.
Total Acidity: 5 g/l
Dry Extract: 28 g/l
Residual Sugar: 0.2 g/l

Description: The Bricco San Pietro vineyard in Monforte d'Alba is the second largest vineyard in the Barolo area after Bussia. It is a lesser-known appellation, gaining quite a bit of popularity in the last few years, because of the growing number of producers making wine from this parcel and receiving awards.

The south-facing exposure and excellent altitude make it perfect for the cultivation of a rich and distinctive Nebbiolo.

Winemaking

Harvest: Hand-harvested, October.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 15 days. Regular punch-downs to enhance color and flavor extraction. Afterwards, a 15-day submerged cap maceration is performed to further enhance and enrich polyphenolic extraction.

Aging: Aged for 36 months in large oak barrels followed by 6 months in bottle.

Tasting Notes

Color: Light to medium garnet with orange reflections.

Bouquet: Intense and complex with notes of orange blossom, fresh plums, violets, dried herbs like sage and spearmint, leather, and cinnamon.

Palate: Medium to full-bodied with firm yet refined tannins, this wine is well-balanced, featuring vibrant, playful acidity and persistent finish.

Food Pairings: Perfectly complements rich dishes such as braised meats, aged cheeses, risotto with truffle, and game.

Serving Temperature: 18-20°C (64-68°F).

Decanting: Recommended at least 1 hour before serving to fully express its complexity.

Accolades

James Suckling: 93 points (*James Suckling for vintage 2021*).