



BAROLO DOCG BRICCOLINA

COUNTRY	Italy	APPELLATION	Barolo DOCG
REGION	Piedmont	WINEMAKER	Fiorenzo Dogliani
GRAPES	100% Nebbiolo		



BACKGROUND

Beni di Batasiolo is the largest family-owned wine producer in Italy's Piedmont region. Since 1978, the winery has grown to encompass over 320 acres of vineyards. The Dogliani family works with the land and allows nature to ensure their wines' quality comes first. Batasiolo's vines prosper across nine beni - or estates - in Piedmont. The estates' soil, climate and position among the hills produce a range of noble, elegant wines. The Briccolina vineyard in the Serralunga D'Alba commune has rich, clay soil packed with grey marl. A southwestern exposure results in well-structured, full-bodied wine that can age for 15-20 years.

DESCRIPTION

COLOR: Deep garnet red

NOSE: Ripe fruit, flowers and spices with subtle hits of wood, typical of the region

TASTE: Powerful, elegant and charming, with an intense, full-bodied palate that enhances the notes in the nose

VINIFICATION

Nebbiolo grapes are destemmed and fermented on their skins in stainless steel for 8-12 days with periodic pumping-over. The juice is then aged for at least 24 months in French oak barrels followed by an additional 12 months or more in stainless steel.

ANALYSIS

Alcohol: 15.0% TA: 5.6 pH: 3.4 g/L RS: 1.0 g/L

SERVING SUGGESTIONS

Ideal with red meats, game, roasts, cheeses and cured meats, as well as delightful sipped on its own. Serve at 18-20 °C (64.4-68 °F)

BOTTLE SIZES

750 ml

