



# Barolo Bricco Ambrogio

denominazione di origine controllata e garantita

*Bricco Ambrogio is located in the northern part of the Barolo area. This is a majestic hill with the perfect exposure to the sun that confers warm perfumes to this Barolo, including ripe fruits and spices notes. The palate captures the attention for the structure that lean on silky and enjoyable tannins. This Barolo has a great elegance.*

**Grape variety** Nebbiolo 100%.

**Vineyard** located in the municipality of Roddi, MGA Bricco Ambrogio.

**Exposure** South.

**Altitude** 250 m.a.s.l.

**Soil** very steep with grey-blue marls arranged in homogeneous layers, clay in medium quantity, good presence of limestone, rare presence of sand.

Soil composition: Marne di Sant'Agata Fossili.

**Harvest** grapes are harvested by hand in plastic crates between the end of September and mid-October.

**Winemaking** this wine is vinified on its own. Temperature-controlled fermentation with a long skin contact maceration that lasts 20-30 days, sometimes with submerged cap.

**Ageing** 24-30 months in big Slavonian oak barrels and French oak tonneaux. The wine is also aged in bottle before being released. Formats available: bottle (75cl), magnum (1.5L), jeroboam (3L).

**Food pairing** rich dishes such as mains with meat, game, stew and matured cheese.

**Serving temperature** 16-18 °C.



**BRUNA GRIMALDI®**

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