



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 Slavonian oak big barrels. 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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