

Barolo “Bricco Visette”

Made by nebbiolo grapes located in the Visette hill (Bussia area)
, Monforte Village

Average age: 20-40 years.

Planting density : 5500 vines/ha.

Altitude: 300/350 asl.

Exposure: South. South-west

Soil : marly, calcareous, clay.

Vinification: maceration on the skin for 12 days with careful controlling of the temperature and spontaneous fermentation with native yeast.

Maturation: 70 % in large oak of 25-30 Hl and 30% in Barriques for 30 months

Ageing: in bottle for 10 months at the controlled temperature of 15° C.

Colour: dark garnet red.

Nose: elegant and intense red fruit, menthol over notes (when younger), spices

Taste: rich and majestic, with medium tannin structure

Storage temperature: between 13° and 15° C.

Serving temperature: 16° C.

Parings: red meat roasts, game, truffle-flavored dishes and mature cheeses.

Vintage: 2014

Bottles produced: Approx. 9.000 circa

