

CASINA BRIC

BAROLO

Piedmont , Italy



Availability	Private import
Human	Gianluca Viberti
Millésime	2013
Appellation	Barolo DOCG
Lieu, Lieux-Dits	Serradenari in La Morra
Sols	Clay Limestone
Altitude Des Vignes	420-500 meters above sea level
Orientation	East South-East South West
Cépages	100% Nebbiolo
Viticulture	Organic
Palissage	Guyot
Pi/Hect	4 500-5 000 ft/ha
HI/Hect	56 hl/ha
Vendanges	Hand harvested
Vinification	Traditional: 30 to 40 days in concrete vats without the addition of yeasts. Pumping over 2 to 3 times a day for the first 15 days. Maceration on lees for an additional 15 to 20 days
Levures	Indigenous
Élevage	In wood tank and barrels of 25 to 50 hectoliters for 18 to 24 months followed by aging in concrete for 6 to 12 months. The wine is then bottled for another 6 to 12 months
Volume D'alcool	14% alc./vol.
Sulfites	55 mg/l
Sucre Résiduel	2 g/l
Acidité Totale	5.6 g/l
Color	Bright red
Degustation	Intense nose with citric and balsamic notes and a great freshness on the palate. The tannins are rounded and delicate on the palate
Temperature Of Service	16-18°C

BOIRES
