

Bricco Barone 2020

NEBBIOLO D'ALBA DOC



Bricco Barone is a lovely zone on the hills of Monforte d'Alba in Rinaldi. The Nebbiolo d'Alba produced from this soil is robust with great longevity, with a rich bouquet of black fruits and a soft touch of smoke.

Appellation: Nebbiolo d'Alba DOC

Variety: Nebbiolo

Vineyard of production: Rinaldi, Bricco Barone - Monforte d'Alba

Average age of vines: 43 years

Yield: 80 quintals per hectare

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature, max 30-31° C (86-88° F), for 20 days. Dry racking follows, with transfer.

Malolactic fermentation: entirely carried out after alcoholic fermentation.

Aging: assemblage in stainless steel, filtration, and bottling, done at the end of October 2021. Rests in the bottle at a constant temperature of 14° C (57° F) for two months before release.

First year of production: 1990

Bottles produced in 2020: 27,122

Tasting notes: an optimal year for Nebbiolo with an early start in spring balanced then by the rains of May and June, which have provided an optimal water supply to the soils allowing a good ripening until the harvest. Polyphenols, sugars and acidity were in perfect proportion typical of great vintages suitable for medium and long aging. The Bricco Barone 2020 shows in the glass its intense ruby red with the classic transparencies of Nebbiolo. The nose has a remarkable olfactory strength: floral notes of violet and the fruity hues of blueberry and black cherry plus evolved hints of spices and undergrowth. In the mouth it fulfills the palate with an intense tannic structure typical of Monforte d'Alba from where it comes from. Long persistence, great personality and intensity are harmoniously combined with a marked elegance and freshness in the mouth that satisfies the palate without overloading it.

Alcohol: 14.50 % ABV
Total acidity: 5.53 g/l
Dry extract: 29.60 g/l
pH level: 3.65
Polyphenols: 3152
Anthocyanins: 319



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