



2012 San Biagio 'Bricco San Biagio' Barolo DOCG

Bricco San Biagio is produced from a historic Nebbiolo vineyard lying at the heart of one of the finest Barolo crus, the San Biagio hill in the village of La Morra. The particular hollow-shaped conformation of the slope enables the warmth captured during the day to be retained over the night. The vineyard is named after the round hillnet - "Bricco" in Italian - that stands at the top of the vineyard, dominating the landscape. Facing east, south-east, its calcareous, clayey soil is of Miocene origin.

the advanced age of the vineyard and the particular vegetative vigour of the vines contribute to producing grapes of the highest quality. Heavy thinning of the bunches over the summer brings the harvest forward to mid-October, when the hand-picked grapes undergo careful selection both in the vineyard and again on crushing. In keeping with the estate's ambitious philosophy, the yield is never higher than 5 tons/Ha, well below the maximum limit of 8 tons/Ha set by production regulations.

the maceration on the skins lasts around 20 days in small new oak vats, avoiding overheating of the pomace and any unpleasant 'cooked' overtones that could result. Frequent, gentle breaking up of the cap by hand during this period allows for good extraction of the finer polyphenols that provide softness, and stimulates the enzymatic and fermentation processes that can give this wine the unique sense of "terroir" this cru is capable of expressing. Following the alcoholic fermentation, the vats are emptied, washed and closed. At this stage, the wine is still turbid and full of yeasts, so it is put back into the same casks for the malolactic fermentation, and is left there on the lees until March. This sets in motion highly complex enzymatic-fermentative processes that guarantee the development of a wealth of aromas and give the wine a fatter feel.

Aged in Slavonian oak casks for no less than 30 months. Ageing in the bottle follows for 1 year, during which the tannins soften, and the floral and fruity notes develop. Deep garnet red, tending to more mature shades on ageing.

expansive, featuring berries, dog roses, lime, jam, cooked plums. Appealing spicy and balsamic overtones stand out in the more mature wine, especially star anise, liquorice, mushrooms and dried figs, as well as hints of tobacco and leather.

strikingly complex, with spicy and balsamic notes and sweet tannins clearly showing through. Appealing overtones of liquorice, tobacco and tar on the finish.

Region: La Morra, Piedmont, Italy

Variety: Nebbiolo

Alcohol: 12.8%

Production: 100 dozen