

BAROLO DOCG BRICCO SAN PIETRO

GRAPES

100% Nebbiolo

PRODUCTION AREA

Produced in the municipality of Monforte d'Alba from a single vineyard, Bricco San Pietro, facing south west at 380 meters above sea level

SENSORY QUALITIES

Dark, deep garnet red colour. Classic perfumed kirsch bouquet with scent of sweet wood and vanilla. Velvety tannins and small dark fruits on the palate.

VINIFICATION AND REFINEMENT

Fermentation in stainless steel for 18 days at a controlled temperature, varies from 15 to 29 °C. Aging in Slavonian oak barrels for 45 months.

MINIMUM ALCOHOL CONTENT

14% vol.

SERVING TEMPERATURE

18-20°C. Uncork the bottle at least an hour before drinking

BEST WITH

Red meats, perfect with game. It is especially suited to certain typical dishes of Langhe, such as “Brasato al Barolo” (braised beef in red wine). Excellent with matured cheeses or between meals as a “meditation wine”.

NOTES

It is undoubtedly one of the most prestigious Italian wines, and a milestone in the Piedmontese and Langa tradition. It is an exqui-site product vinified exclusively during exceptional years and in a limited quantity of bottles

PACKAGING

In an old-fashioned Bordeaux bottle (910 g), handmade packaging with wax seal and traditional Italian tricolor ribbon

Produced in Italy

Contains sulphites



SALVANO VINI