



AZIENDA AGRICOLA BRICCO GIUBELLINI

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BAROLO DOCG

DOCG:	Barolo
VARIETY:	100% Nebbiolo
PROVENANCE:	vineyard located in the municipality of Monforte d'Alba, Bricco Giubellini, planted in the spring of 2000
SOIL:	limestone - clay – marl
SURFACE:	0,36 hectares planted with vines with a total of 1.744 vines
ALTITUDE:	540 – 510 m. a.s.l.
PLANTING SYSTEM:	guyot
HARVEST:	manual, with an accurate and strict selection of the grapes in the vineyard
PERIOD OF HARVEST:	end of September – mid-October
VINIFICATION:	spontaneous fermentation with indigenous yeasts
	skin contact maceration in stainless steel tanks for about 10-14 days at a controlled temperature of 30-32 degrees
AGEING:	Nebbiolo is aged for 24 months in small oak barrels; after this period, the wine is racked into stainless steel tanks where it remains for about 4 months for stabilization; Barolo is then bottled for a further ageing of about 1-1.5 year in the bottle
ALCOHOL LEVEL:	14,00% - 14,50%
AVERAGE PRODUCTION:	900 - 1.200 bottles
TASTING NOTES:	Barolo has a dark garnet color of medium intensity; on the nose we can find intense hints of jam well balanced with the spicy notes of wood; on the palate it is harsh and full-bodied with strong but pleasant tannins; time works on its side
PAIRING:	game, steaks, aged cheeses