



The epilogue of our journey,
free expression of the vineyard,
in search of origins, **indigenous**
and ancestral expressions.

BAROLO DOCG BRICCO AMBROGIO RISERVA

I N D I O

Ruby red color with lively
and intense amaranth reflections.
A complex nose of roots,
rhubarb, undergrowth and china which
alternates flashes of blue plum.
Deep and full in the mouth,
It confirms its complexity and austere
vibrant tone, occasionally nervous.
An articulated tannic complex
structure maintains the tension
of this Barolo.

Variety: 100% Nebbiolo

Vineyards: Bricco Ambrogio
- Roddi, vineyards of the
1950s, 250/270 m. a.s.l.
South exposition.
4500/5000 plants/ha.

Soil composition: white,
clay, calcareous.

Vinification: indigenous
yeast fermentation with
the skins for 25/30 days in
Austrian oak barrels with
controlled temperature

between 27/30°C.
Spontaneous malolactic
fermentation.

Aging: in Austrian oak
barrels (2500 L) on its
own yeasts for 36 months.