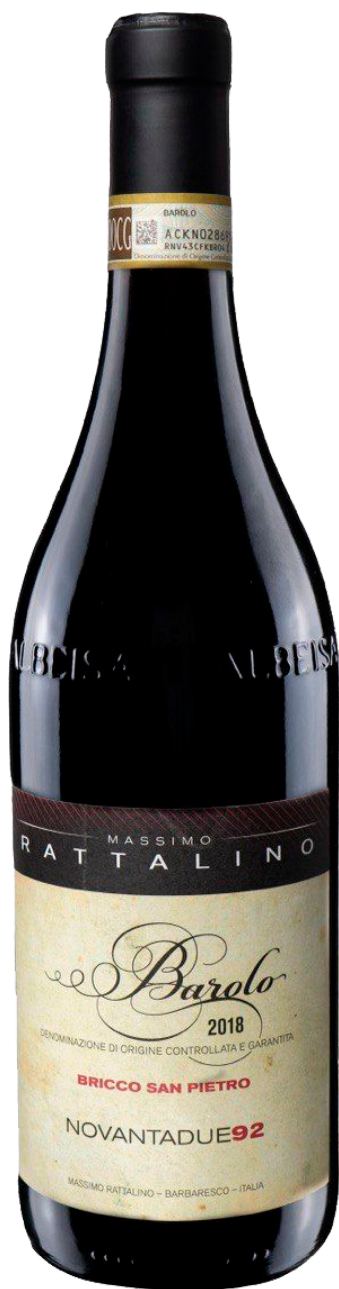


NOVANTADUE⁹²



BAROLO DOCG BRICCO SAN PIETRO

VINEYARD 30 years old, located in the town of Monforte d'Alba, at an altitude of 360m above sea level

SOIL limestone and clay

EXPOSURE south - west

TRAINING SYSTEM classic guyot

PRODUCTION 65 q.li/ha

VINIFICATION conducted in stainless steel tanks, with the emerged cap system and maceration of approximately 20 days. The fermentation temperature is controlled and maintained at around 28 ° C. After the malolactic fermentation, the wine is put in wood tanks for the aging.

AGEING from 32 to 36 months, depending on the vintage, then a minimum of 6 months in bottle.

TASTING NOTES a very structured and dry and powerful wine, which shows an intense ruby red colour with brick red shades. On the nose clear ripe red fruit notes and black pepper, with hints of wild berries. In the mouth it is warm and persistent, its tannins vibrants and balanced.