



BRICCO DEI GUAZZI

Nebbiolo d'Alba

DOC

Born in the Albesi hills, an elegant wine with a great personality born from an ancient vine that has always been linked to Piedmont to its history and tradition. There are traces of the "Nebbiolo grapes" since 1266, it is said both it was called this way because it ripens late, just at the arrival of first fogs in the hills of the Roero. For others its name evokes the patina that covers its berries, so close to the color of the fog. A wine of fate Regale liked Federico Barbarossa as well as Carlo Alberto of Savoy who wanted to produce it in his cellars in Pollenzo. Noble red with reflections garnets, continues to be loved for its spicy, roasting and notes cocoa powder, for its full and undoubtedly inimitable taste.

GRAPES	100% Nebbiolo
GRAPE YIELD	About 70 quintals/hectare
AREA	Roero
ALTITUDE	280 m asl
GRAPE TRAINING	Espalier with guyot pruning
PLANTING DENSITY	4000 trees /hectare
AGING	12 months in oak barrels
VINTAGE	2019
FIRST VINTAGE	2019
ANALYSIS DATA	Alcohol 14% vol., Total acidity 5,7 g/l
AGING POTENTIAL	8-10 years

Production area

The land, facing south-east at a height average of 280 meters above sea level, they consist mainly of marl limestone, next to sandy sediments of alluvial origin.

Winemaking

After the crushing and destemming the pomace are kept in contact with the liquid part for about 15 days at temperatures between 28 and 30° in tanks of steel. At this stage, appropriate pumping overs are carried out. Then, malolactic fermentation takes place. It matures in French oak barriques for 12 months.

Taste

COLOUR: Pale ruby.

BOUQUET: Complex nose with hints of cherries in alcohol, blackberry with spicy notes, roasting and powdered cocoa.

PALATE: In the mouth it is slender, elegant, persuasive tannins.

Pairing

A red that pairs perfectly with traditional Piedmontese boiled meats, with medium cheeses condiments such as Castelmagno and pasta dishes with meat sauces, perhaps a ragù of beef from the best Piedmontese breeds.

