



BAROLO DOCG BRICCO COGNI

Denomination:

Barolo Docg

Grape variety:

nebbiolo

First vintage produced:

2000

Exposure:

southwest

Soil type:

marl

Altitude of vineyards:

300 metres a.s.l.

Harvest:

by hand in 20 kg crates

Ageing:

30 months in wood

Vinification:

de-stemming,
fermentation in steel

Bottle size:

0,750 litre

Tasting notes:

garnet red with orange highlights,
complex bouquet with spicy notes
including liquorice.

On the palate rich, full and complex
with harmonious tannins, fine and
elegant.

