

<https://www.casinabric-barolo.it/>



Barolo Comune di Barolo

The Patriarch. He who proudly bears the signs of time on his face with wisdom, humility and honor: Barolo Casina Bric.

This Barolo represents tradition and fortitude with no easy compromises. The result is a skilful blend of wines grown on several vineyards in the villages of Barolo and La Morra, with soils and aspects which are able to give of their very best when combined together.

Grape type: Nebbiolo
Wine producer: Gianluca Viberti
Classification: Barolo DOCG

Barolo - Casina Bric

Harvest:

Picked by hand into small 20kg boxes in the first 10 days of October

Winemaking:

The traditional-style vinification lasting 30 / 40 days takes place in concrete tanks without the addition of yeasts, with pumping of the must over the floating cap 2/3 times a day for the first 15 days. During the maceration that follows on the skins for a further 15-20 days, in keeping with an ancient practice wooden staves are used to completely submerge the cap of skins into the new wine which is still undergoing fermentation.

Wine maturation:

In large wooden vats and casks holding 25 and 50 hectoliters for 18-24 months, in pursuit of the finesse and elegance demanded of Barolo, followed by a further stay in concrete for 6-12 months. The wine is then matured in the bottle for at least 6-12 months prior to its release.

Wine profile:

The vineyards are located in the highest part of the Barolo growing area, enjoying a cool, ventilated climate which is conducive to the development of expansive, intense, citrusy and balsamic aromas, vibrant colors and great freshness on the palate. The rounded tannins are delicate on the palate, but their richness provides perfect stability over the course of a lifetime lasting at least 10-15 years.



Safra 2012. Almoço em 31/03/2012, Chácara Colombo.