



BAROLO BRICCO SAN PIETRO D.O.C.G.



GRAPES

100% Nebbiolo



PRODUCTION AREA

Produced in the village of Monforte d'Alba, with grapes coming from a single vineyard, named Bricco San Pietro. This vineyard is exposed south west at 380m above sea level.



SENSORY QUALITIES

Dark, deep garnet red colour. Classic perfumed kirsch bouquet with scent of sweet wood and vanilla. Velvety tannins and small dark fruits on the palate.



VINIFICATION AND REFINEMENT

It is fermented in stainless steel tanks for 15-18 days at a controlled temperature, between 25°C and 29°C. It is then aged in 5500 litres Slavonian oak barrels for 45 months



MINIMUM ALCOHOL CONTENT

14% vol.



SERVING TEMPERATURE

18-20°C. Uncork the bottle at least an hour before drinking



BEST WITH

Red meats, perfect with game. It is especially suited to certain typical dishes of Langhe, such as "Brasato al Barolo" (braised beef in red wine). Excellent with matured cheeses or between meals as a "meditation wine".



NOTES

It is undoubtedly one of the most prestigious Italian wines, and a milestone in the Piedmontese and Langhe tradition. It is an exquisite product vinified exclusively during exceptional years and in a limited quantity of bottles



PACKAGING

In an old-fashioned Bordeaux bottle (910 g), handmade packaging with wax seal and traditional Italian tricolor ribbon

SALVANO

Via Guido Cane, 1 Diano d'Alba (CN) 12055 - Italy Tel +390173239411 Fax +390173239422 www.salvano.com info@salvano.com