



BAROLO D.O.C.G. BRICCO VOGHERA

A new cru for Tenuta Cucco, from one of the oldest vineyards in Serralunga d'Alba.

Grape variety	100% Nebbiolo
Production area	"Bricco Voghera" Additional Geographic Mentioning in Serralunga d'Alba, Ha 3
Height	370-405 m a.s.l.
Exposure	North-West, North-East
Soil	Limestone/clay, shallow
Harvest period	October
Yield per hectare	6.000 Kg/hectare of grapes
Plants per hectare	4.000
Growing system	Guyot

Winemaking The freshly harvested grapes are destemmed and crushed, then placed into small vats to ferment for 72 hours at 18°C. Followed by another fermentation with gentle pump-overs at a controlled temperature of 26°C.

After 30 days of skin contact maceration the wine, which at this point is completely dry, is drained-off. The wine, after completing also the malolactic fermentation, is transferred to start the ageing process.

Ageing The wine remains for 30 months in traditional Slavonian Oak 25HL barrels where it stabilizes its color and structure and acquires elegance. Then the wine is bottled, where it settles for at least 24 months before being sold.

Tasting notes Bright colour, ruby red of medium intensity with orange hints; notes of sweet tobacco, violets, dried prunes, balsamic, eucalyptus with notes of vanilla and licorice; full bodied, harmonious, slightly sapid with a pleasant finish. The after taste has delightful notes of liquorice and vanilla.

Best served Between 16 and 18 °C.

Perfect pairing A wine with an intense personality, ideal with flavoursome meat dishes and game in general, or with cooked curd cheeses.

Storage Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.