



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
Production area

100% Nebbiolo
"Bricco Voghera" Additional Geographic Mentioning in Serralunga d'Alba, Ha 3
370-405 m a.s.l.

Height

North-West, North-East

Exposure

Limestone/clay, shallow

Soil

October

Harvest period

6.000 Kg/hectare of grapes

Yield per hectare

4.000

Plants per hectare

Guyot

Growing system



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-of. 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.

Tenuta Cucco Azienda Agricola · via Mazzini 10 · 12050 Serralunga d'Alba (CN), Italia
T +39 0173 613003 · info@tenutacucco.it · tenutacucco.it



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FOOD SOVEREIGNTY
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