

Barolo Riserva DOCG Sarmassa Vigna Bricco

Location: town of Barolo
Soil structure: clay-silt
Composition of soil: silt 43.2%, clay 30.5%, sand 26.3%
Trellising: Vertical canopy
Vineyard expansion: 0.4 ha
Pruning system: traditional Guyot
Exposure: South

Planting with: 1 m X 2.7 m.
Altitude: 250 m
Plant density: 3,700 plants per hectare
Varietal: Nebbiolo
Sub varietal: Lampia, Michet
Production: about 6,000-7,000 KG / ha
Rootstock clone: 420 A, K5BB
Year planted: 2000

SOIL CHARACTERISTICS

In the sheltered valley of Sarmassa vineyard the area Bricco occupies a privileged position halfway up the hill facing south; in fact, according to the country's elderly (and not only) is the place where the snow melts more quickly. Having the same MEGA (Additional Mention of the Geographic) as the Sarmassa but is a decision of the winemaker whether the Vigna Bricco is to be produced.

PRODUCTION PROCESS

The winemaking process for the Bricco is similar to that of the Sarmassa with a difference in the duration of refining in the bottle, which is prolonged another 2 years. This Barolo though not produced every year will always go through its vinification and aging separately. Throughout its life in barrel it will undergo many blind tastings alongside the other cru's. We will decide before bottling if this wine is enough to hold the name Vigna Bricco. This wine once placed in commercial circulation is already enjoyable with its complex ability and roundness of a great Barolo while maintaining the ability to evolve slowly and positively for many years to come

SERVING RECOMMENDATIONS

"The Barolo wine is a dream, an evocation, a gift of the land and air of the Langa. A quite thought that restores the spirit and body.. Once there was. Nor is it known what it was. Honor and respect to those who had the good taste to transcend." There are no better words than these, written by Massimo Martinelli in his book "The Barolo as I do" to describe what is Sarmassa Riserva Vigna Bricco.

