



# Barolo Bricco delle Viole

*With one eye on the past while boldly looking to the future, roots as deep as the wrinkles furrowing a forehead capture the shy smile on the face of the farmer as he lovingly describes that special vineyard, that micro zone or that micro world that thrives on personality*

This is the case of Barolo Bricco delle Viole, a pure expression of terroir and altitude from vineyards which are among the most elevated in Barolo, ranging between 420 and 480 meters.

<i>Grape type:</i>	<i>Nebbiolo</i>
<i>Wine producer:</i>	<i>Gianluca Viberti</i>
<i>Classification:</i>	<i>Barolo DOCG</i>

## 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 partly in wooden vats and partly in concrete tanks, pumping the must over the floating cap 2-3 times a day for the first 15 days without the addition of yeasts. During maceration on the skins for a further 15-20 days, the ancient practice is followed of using wooden staves to completely submerge the cap of skins into the new wine while it 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 that are typical of Barolo, then a further stay in concrete casks for 6-12 months. Maturation in the bottle follows for at least 9-18 months prior to the wine's release.

### *Wine profile:*

Powerful and complex, bold and exuberant. Rich tannins make a big impact on the palate, balancing nicely though with the wine's great structure. The bouquet is expansive, intense, citrusy and balsamic, with a vibrant, deep ruby color and extreme freshness on the mouth. Barolo Bricco delle Viole will reach polished maturity on its coming of age at 18.