

## Barolo DOCG Bricco Gaiano - Rocca



### The Producer:

Barolo has over the last 100 years become one of Italy's greatest wines. The temperamental Nebbiolo grape expresses itself best when grown around five towns, one of which is the eponymous Barolo. It is a small production wine with low yields to ensure the finest quality. This wine originates from the area of Langhe. The area is the hilly subregion east of the Tanaro river and south of Alba, in the Cuneo province of Piedmont (Piemonte). The name "Langhe" is the plural form of langa, a local word for a long, low-lying hill.

### The Wine:

Grape(s):	100% Nebbiolo
Area:	From the area of Langhe
Harvest:	Harvest takes place in early October
Vinification:	There is a 40-day maceration and fermentation at controlled temperatures
Ageing:	The wine spends 3 years in traditional large oak barrels and then a further 6 months in bottle before release.

### Tasting Notes:

- This Barolo has an intense garnet red colour. The aromas are complex and elegant with pleasing notes of ripe red fruit and spices. The flavour is gently tannic, austere full and velvety.
- Ideal with main courses as well with baked beef shank, braised veal cut, baked lamb with potatoes. It can be a great sipping wine after dinner as well. This is a wine with a long aging potential. The ideal serving temperature of this wine is between 18° - 22° C.

Code:	2458
Pack:	6x75cl
Vegan:	No
Vegetarian:	No
Closure:	Cork

