



Barolo DOCG Bricco Voghera Tenuta Cucco

Certified Organic

Grape Variety: 100% Nebbiolo

Location: Bricco Voghera in Serralunga d'Alba, SW exposure. 370-405 m.a.s.l.

Soil: Chalky, clayey, shallow

Training system: Guyot

Harvest: October

Fermentation: The freshly harvested grapes are destemmed and crushed, then placed into small vats to ferment for 72 hours at 18°C. Followed by fermentation with gentle pump-overs at a controlled temperature of 26°C. After 30 days of skin contact maceration the wine is drained-of which at this point is completely dry. At the end of malolactic fermentation the wine is ready to be racked and transferred to start the ageing process.

Aging: The wine remains for 30 months in Slavonian Oak of 25 HL where it stabilizes its color and structure and acquires elegance. Then the wine ages for 24 months in the bottle.

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

Pairing: Great with red meat dishes and game in general, or with aged cheeses.

Alcohol content: 15 %

Serving temperature: 16-18°C