

Bricco Barone 2017

NEBBIOLO D'ALBA DOC



Bricco Barone is a lovely zone on the hills of Monforte d'Alba in Rinaldi. The Nebbiolo d'Alba produced from this soil is robust with great longevity, with a rich bouquet of black fruits and a soft touch of smoke.

Appellation: Nebbiolo d'Alba DOC

Variety: Nebbiolo

Vineyard of production: Rinaldi, Bricco Barone - Monforte d'Alba

Average age of vines: 39 years

Yield: 80 quintals per hectare

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature, max 30-31° C (86-88° F), for 26 days. Dry racking follows, with transfer.

Malolactic fermentation: entirely carried out after alcoholic fermentation.

Aging: assemblage in stainless steel, filtration, and bottling, done in December 2018. Rests in the bottle at a constant temperature of 14° C (57° F) for three months before release.

First year of production: 1990

Bottles produced in 2017: 21,153

Tasting notes: The warm and intense 2017 vintage, enriched by a vigorous and powerful summer, provides Nebbiolo's body and structure its strength and thickness. The olfactory scents are direct and full of ripe fruits and a slight spicy recall, while in the mouth all the richness of the 2017 climatic trend is then released. Finally, thanks to the refining and the old vines, the balance between Nebbiolo's structure and fruity elegance turns remarkable and ends with a charming and non-aggressive tannin. A Nebbiolo of certain longevity and evolution in the years to come.

Alcohol: 14.46 % ABV
Total acidity: 5.47 g/l
Dry extract: 28.00 g/l
pH level: 3.69
Polyphenols: 2963
Anthocyanins: 299



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