

Bricco Barone 2019

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: 42 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 25 days. Dry racking follows, with transfer.

Malolactic fermentation: entirely carried out after alcoholic fermentation.

Aging: assemblage in stainless steel, filtration, and bottling, done in February 2020. Rests in the bottle at a constant temperature of 14° C (57° F) for two months before release.

First year of production: 1990

Bottles produced in 2019: 20,285

Tasting notes: The great richness and personality of the Bricco Barone are even more evident in this 2019 vintage. Harvest that will be remembered, thanks to its balanced climate trend, as a great return to tradition and classicism for nebbiolo. The vintage has also given something more in color, where the classic veiled ruby red of nebbiolo finds very intense nuances. The scents have great expressiveness and recognition of the unique soils of Monforte d'Alba from which they come from. Ripe berries, black cherry, violet and slight notes of licorice. Perfumes that enchants the nose and find an excellent correspondence and satisfaction on the palate, where the remarkable structure of our nebbiolo fills the mouth to the full. The tannins are the ones of the noblest nebbiolos, bold but also elegant and rotund, giving Bricco Barone in addition to the structure a lot of drinkability.

Alcohol: 14.54 % ABV
Total acidity: 5.74 g/l
Dry extract: 29.90 g/l
pH level: 3.67
Polyphenols: 3166
Anthocyanins: 324



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