

# Bricco Barone 2023



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:** 46 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 28-30° C (82-86° F), for 19 days. Dry racking follows, with transfer.

**Malolactic fermentation:** entirely carried out after alcoholic fermentation.

**Aging:** assemblage in stainless steel, filtration, and bottling, done in April 2025. Rests in the bottle at a constant temperature of 14° C (57° F) for four months before release.

**First year of production:** 1990

**Bottles produced in 2023:** 27,281

**Tasting notes:** In 2023, two winter snowfalls, along with abundant spring and late summer rainfall, helped compensate for the severe water deficit experienced in the 2022 vintage and served to balance a year that once again saw significant heat peaks. Bricco Barone 2023 appears in the glass with a brilliant ruby red color and the classic transparency typical of Nebbiolo. On the nose, there is a marked freshness despite the warm vintage: floral notes of violet and rose, small red fruits, and more balsamic hints of mint, pine needles, and aromatic herbs. On the palate, the structure is indeed substantial, but never overpowering, thanks also to over a year of aging in large oak barrels. The tannins pleasantly coat the mouth and also suggest good aging potential. A fresh acidity cleanses the palate and enhances drinkability, while a beautiful, enveloping texture is provided by the density resulting from old vines and low yield per hectare.

Alcohol: 14.75 % ABV  
Total acidity: 5.18 g/l  
Dry extract: 29.20 g/l  
pH level: 3.59  
Polyphenols: 3227  
Anthocyanins: 342



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