



The Barolo that reveals Roddi in every sip

Barolo DOCG Bricco Ambrogio

Cru/MGA: Bricco Ambrogio in the municipality of Roddi
Grape variety: Nebbiolo 100%
Altitude: 250 meters above sea level
Exposure: South - East
Soil: silty and calcareous, originating from the typical fossil Marls of Sant'Agata.

Harvest: grapes picked by hand in small crates.
Vinification: the grapes are softly crushed and destemmed, then spontaneously fermented at controlled temperature with maceration of the skins for about 15 days. Frequent pumping over and delicate manual punching make the rest.

Afterwards, the malolactic fermentation develops naturally at a controlled temperature without external intervention.

Aging: 24 months in French oak tonneaux

Color: garnet red, with orange reflections

Aroma: aromas of small red fruits, citrus peel and light notes of rose and violet

Taste: Rich, persistent and finely tannic mouthfeel, with a long aftertaste where elegant notes and finesse are enhanced by aging in French oak wood

Service T°: 16° - 18° C

Size: capacity 750 mL in 575 gr Albeisa bottle.

Natural cork closure guaranteed "TCA free" thanks to NDtech technology

N° bottles: 1270 circa

1[^] vintage: 2015

On the label

a **lyre**, an instrument
that adds harmony
to the orchestra
of time

