



On the label

**A lute, amplified
sounding
strings
change the tone of the
terroir**

The Barolo named after a woodland.

Barolo DOCG Bricco San Pietro

Cru/MGA: Bricco San Pietro in the municipality of Monforte d'Alba
Grape variety: Nebbiolo 100%
Altitude: 450 meters above sea level
Exposure: East
Soil: silty with a portion of fine sand, originating from the sandy type of Sant'Agata Fossili Marls.

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 Austrian oak cask

Color: intense garnet red, with orange reflections
Aroma: spicy aromas and dried citrus peels
Taste: austere and deep mouthfeel, with a very persistent aftertaste in which citrus peel and spices complete the sip
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: 3500
1[^] vintage: 2023

