



AZIENDA AGRICOLA LA BRICCOLINA

Barolo 'Briccolina'

The word, after so many years, is finally getting out: in Serralunga d'Alba, the Grasso family has the true pulse of Nebbiolo, caring for older vines on peerless land that they've nurtured for more than five generations. In 2012, Tiziano, assisted by his son Daniel and wife Simona, decided it was time for the family to bottle a Barolo wine themselves—at a mere 3,000 bottles per year. Their handcrafted wine, aged traditionally in botti, reflects Serralunga's proud dark fruit and suave tannins like a mirror. Indeed, Tiziano seeks to "bring to the glass the essence of the land," through the voice of his old-vine Nebbiolo.

WINERY: Azienda Agricola La Briccolina

WINEMAKER: Tiziano Grasso

ESTABLISHED: 1922

REGION: ITALY • Piedmont • Serralunga d'Alba

APPELLATION: Barolo DOCG

BLEND: 100% Nebbiolo

VINEYARDS: Estate vines grow in a natural amphitheater in cru 'Briccolina,' facing south/southeast, at 1,050 feet above sea level. Soils combine limestone mixed with marl.

AGE OF VINES: 50+ years

WINEMAKING: Hand-harvested in mid-October. Grapes destemmed, lightly crushed and fermented on selected yeasts in wooden vats (called "tine"). The wine is pulled from the skins and transferred to stainless steel tanks until the following spring; when malolactic conversion is complete, the wine is moved to traditional botti (20HL). Aged in botti for two years; in bottle for at least one year. Bottled unfiltered and unfiltered.

TASTING IMPRESSIONS: Aromas of black cherries, light spice, red roses, peppery notes. Structured, deeply complex; full-bodied, expressive.

PAIRING SUGGESTIONS: Autumn dishes with red meat; truffle-infused cuisine of northern Italy



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1601 Martin Luther King Jr. Blvd. Berkeley, CA 94709 northberkeleyimports.com