



AZIENDA AGRICOLA LUIGI VICO

Barolo 'Prapò'

Luigi Vico's family roots in the Barolo village of Serralunga d'Alba reach back to 1694. His own passion for viticulture started when he was just a boy, helping his grandparents tend their vineyards in Serralunga during the summers. As an adult, however, he left the region for work, yet still longed for the hills of Piedmont. With the long-awaited expiration of rental contracts on his family's land, Luigi realized that he could honor his family's legacy by reclaiming his vineyards and crafting, finally, a Barolo wine from the family land. Luigi has partnered with one of Serralunga's most respected and talented winemakers, Davide Rosso of Azienda Agricola Giovanni Rosso, to help him craft his wines.

WINERY: Azienda Agricola Luigi Vico

WINEMAKERS: Davide Rosso

ESTABLISHED: 2016

REGION: ITALY • Piedmont • Serralunga d'Alba

APPELLATION: Barolo DOCG

BLEND: 100% Nebbiolo

VINEYARDS: A selection of fruit from east-facing 'Prapò' in Serralunga d'Alba. The Vico family purchased the plot in 1927. It is one of the best exposed eastern slopes in Serralunga; soils are primarily silt and clay.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tanks. Aged in French (Fontainebleau) oak cask (25HL).

TASTING IMPRESSIONS: Aromas of red cherry, crushed strawberry, with licorice, violet and cocoa nib notes. Full-bodied, fine-grained tannins; structured with a long finish

PAIRING SUGGESTIONS: Game meats or roasted lamb; aged cheese



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