



AZIENDA AGRICOLA LUIGI VICO

Barolo del Comune di Serralunga d'Alba

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 west-facing 'Meriamè' in Serralunga d'Alba. The Vico family purchased the plot in 1920. To maintain biodiversity, Luigi Vico has kept fruit trees planted at the head of each vine row, a nod to the land's prior use as an orchard.

AGE OF VINES: 30 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in cement tanks. Aged in Slavonian oak cask (15HL).

TASTING IMPRESSIONS: Aromas of red raspberry and plum, chocolate and cocoa nib, light pepper. Medium-bodied, fine-grained tannins.

PAIRING SUGGESTIONS: Game meats or steak with pepper; winter stews

NOTES: The "comune di" Barolo designation is reserved for Barolo wines in which 85% of the grapes hail from a single "comune" or village.

