



MARCHESI DI BAROLO
Antiche Cantine in Barolo

GRAPE VARIETY:

Arneis and Chardonnay – added in different proportion according to the vintage – are blended with Sauvignon grapes, in order to donate deepness and harmony to our Bric Amel.

PRODUCTION AREA:

With the word 'Bricco' ('**Bric**', in the dialect of the Langhe region) we refer to the summit of our hills whose calcareous soil, rich in quartz sand and fine silt, assure considerable structure and an immediate expression of bouquet. It is on this soil that white grapes find the ideal conditions to fully express their potential.

VINE TRAINING SYSTEM:

The vines are upwards-trained with vertical-trellised Guyot system on steep hills.

VINIFICATION PROCESS:

The grapes, which ripened on time in the same days, were picked and immediately brought into the cellar intact, crushed and destemmed gently and assembled to ensure their early harmonization. Subsequently, soft pressing was carried out. The resulting must was fermented at low temperature in thermo-conditioned steel tanks. The wine has been kept at a controlled temperature in the presence of its own fermentation yeasts, to allow the best expression of its own peculiarities and at the same time to amalgamate harmoniously in a unique, powerful and delicate wine, just like honey ('**Amel**', in the dialect of the Langhe region) draws from the different flowers freshness and complexity.

ORGANOLEPTIC CHARACTERISTICS:

The wine is of a pale straw-yellow, sometimes with light green glimmers. The aroma combines fruity notes of peach and apricot and a hint of almond, acacia and hawthorn. The flavour is full, fresh, sapid, fragrant and lightly mineral. It flows easily on our palate but its elegance persists.

FOOD PAIRINGS:

Bric Amel is an ideal companion for delicate appetizers also of intense flavour like veal in tuna sauce, vegetable flans, light first courses, boiled or stewed white meat, raw or marinated fish.

SERVING TEMPERATURE:

8° C (46° F)

ALCOHOL BY VOLUME:

12.5% Vol

