

barolo bric dël fiasc DOCG

paolo scavino
piemonte

The modern history of the Scavino family starts with this vineyard, within the Fiasco cru. Here the Nebbiolo grapes were always the best: consequently in 1978 young Enrico convinced his father Paolo to vinify these grapes separately, thereby establishing the austere and fascinating king of the Scavino winery. The soil is composed of gray silt-sand, marl, sometimes bluish, or whitish-gray on the surface and is called Marna di San'Agata fossili (tufo clay). The grapes are hand harvested in early October. Maceration and fermentation occur in temperature controlled steel rotary fermenters. Malolactic fermentation follows in oak barrels. Aging in French oak barriques for 12 months and a further 12 months in large French casks and finally 12 months in bottle.

grape varieties: Nebbiolo 100%

exposure: Southwest

soil: Marna di San'Agata fossili

alcohol: 14.50%

bottles per year: 8,800

acidity: 5.6 g/L

grape yield: 50 q/ha

tasting notes: Dark red color, with aromas of blackberry, licorice and blue and blackberry. Full-bodied nebbiolo, with silky tannins and a long elegant finish. A wonderful balance of elegance and power.



The Wine Advocate

2005	Barolo Bric dël Fiasc	95 points
2004	Barolo Bric dël Fiasc	96 points
2003	Barolo Bric dël Fiasc	92 points
2001	Barolo Bric dël Fiasc	95 points
2000	Barolo Bric dël Fiasc	95 points

The Wine Spectator

2005	Barolo Bric dël Fiasc	93 points
2004	Barolo Bric dël Fiasc	95 points
2003	Barolo Bric dël Fiasc	94 points
2001	Barolo Bric dël Fiasc	95 points
2000	Barolo Bric dël Fiasc	TOP TEN 98 points



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