

barolo bricco ambrogio DOCG

paolo scavino
piemonte

Roddi is the smallest and still undiscovered township of the Barolo area. Bricco Ambrogio is a rare cru. The Scavino family understood the potential of this vineyard when they purchased it and today, the results have been amazing. The soil in the Roddi vineyard is dominantly calcareous marl with some limestone. The grapes are hand harvested normally during the first 10 days of October. Maceration and the fermentation occur in steel rotary temperature controlled fermenters. Malolactic fermentation follows in oak barrels. Aging in French oak barriques for 12 months and further 12 months in large French oak casks and finally 12 months in bottle.

grape varieties: Nebbiolo 100%

exposure: Southwest

altitude: 250–280m A.S.L.

alcohol: 14.00%

bottles per year: 6,000

acidity: 5.6 g/L

grape yield: 50 q/ha

tasting notes: Rich and ripe fruit with lots of plum, nectarine and rose bush aromas. Full-bodied with velvety tannins. Long and fruity finish.

The Wine Advocate

2005	Barolo Bricco Ambrogio	89 points
2004	Barolo Bricco Ambrogio	92 points
2003	Barolo Bricco Ambrogio	88 points

The Wine Spectator

2005	Barolo Bricco Ambrogio	92 points
2004	Barolo Bricco Ambrogio	93 points
2003	Barolo Bricco Ambrogio	92 points



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