

STROPPIANA

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BAROLO DOCG BRICCO COGNI

VARIETY: 100% Nebbiolo.

SOIL TYPE: medium consistency soil tending to clay.

VINEYARDS: located in Rivalta di La Morra.

ELEVATION: 400 metres.

YEAR PLANTED: 1996.

YIELD PER HECTARE: 50-60 quintals.

VINIFICATION: harvested from the middle to the end of October. The must ferments on its pomace for 10 to 15 days at controlled temperatures not exceeding 30°C. Between four and six pumpovers are carried out daily.

ELEVAGE: when fermentation is complete, the wine is decanted to steel tanks and the lees discarded via frequent racking. Next the wine is racked into large French oak casks, where it remains for 24 months. When elevage is complete, the wine is transferred to a steel tank for several months, following which it is bottled the summer before being put on the market.

ALCOHOL CONTENT: 14.5-15% by volume.

AVERAGE ANNUAL PRODUCTION: 1800 bottles.

TASTING NOTES: the colour is a typical ruby-red with garnet highlights. The nose has a broad, intense spectrum with arresting notes of raspberry, pomegranate and cinchona. On the palate, tannins are muscular and resonant, with delicate, rounded notes and a long, savoury and enveloping finish.