

2006 “COSTE DI ROSE” BAROLO RISERVA

**BRIC CENCIURIO
PIEDMONT, ITALY**



THE WINE:

100% Nebbiolo from one of the great Cru Barolo vineyards; “Coste di Rose.” Grapes are all hand harvested during the last 10 days of October and gently pressed. Extended maceration over 25 days during fermentation, after which the wine is aged for 36 months in large Slovenian oak casks, followed by an additional 24 months in the bottle before release. Total production of less than 200 cases each year.

*Decanter Magazine listed the non-Riserva as one of the top 10 greatest Barolos from the 2006 vintage (August 2011 issue). This was not tasted by the tasters that day but....

THE ESTATE:

Bric Cenciurio is a rising star in the world of Barolo wine. The 10 acre property sits atop the Cenciurio hill near the town of Barolo. The Nebbiolo vines average 40 years old and under the watchful eye of Carlo Sacchetto and the skilled winemaking of Gian Franco Cordero they produce magnificent Barolos. The vineyard is 320 meters above sea level with a south-southeast facing exposure.

TASTING NOTES:

COLOR: Dark ruby with orange flashes.

AROMAS: Wild berries with baker’s chocolate, tobacco, and spiced cherry.

FLAVORS AND TEXTURE: Loads of berry and exotic spice lead to pressed violet flowers and roasted coffee. Bold tannins and pronounced acidity will soften over the potential 25 year lifespan of this wine.

FOOD PAIRING: Truffle oil drizzled over wild mushroom risotto with shaved parmesan.

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