

2011 BRIC CENCIURIO BAROLO

BRIC CENCIURIO, PIEDMONT, ITALY



THE WINE:

100% Nebbiolo from one of the great Barolo producers. 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 24 months in large Slovenian oak casks, followed by an additional 18 months in the bottle before release. Total production of 500-700 cases each year.

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 Alessandro Pittatore and Gianfranco Cordero they produce magnificent Barolos. The vineyard is 320 meters above sea level with a south-southeast facing exposure.

TASTING NOTES:

Color: brick red with an orange tint

Aromas: red cherry, orange peel, and crushed granite

Flavor & Texture: red berries, exotic spices and tobacco; bold acids and strongly structured tannins will allow 15 plus years of aging

Food Pairing: truffle oil drizzled over wild mushroom pasta with shaved Parmesan

-DRINK NOW THROUGH 2027-