

# 2013 LANGHE RIESLING

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**BRIC CENCIURIO  
PIEDMONT, ITALY**



## **THE WINE:**

100% Riesling from a two-acre plot just south of the town of Barolo. Made in the classic dry Alsatian style with zero residual sugars. Barrel fermented in neutral oak and aged 6 months in neutral oak casks.

## **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:** Platinum-gold with straw colored highlights.

**AROMAS:** Fresh lemon, green apple, and crushed shale.

**FLAVORS AND TEXTURE:** Tart citrus and subtle white floral notes on the entry with fresh citrus-style acids on the refreshing, elegant finish.

**FOOD PAIRING:** Pan seared dover sole with a citrus, caper butter.

~ DRINK NOW THROUGH 2020 ~