

BRICCO MAIOLICA

Langhe Nebbiolo

Denominazione di Origine Controllata



Grapes: 100% Nebbiolo grapes.

Vineyard: 3 ha (about 15.000 bottles).

Planted in: 1995 and 2003.

Facing: south-east
(350-380 meters above sea level).

Color: Ruby coloured.

Perfume: Fruity bouquet with hints of raspberry, strawberry and res curreant.

Flavor: Smooth flavour, fresh and delicate with mild tannins.



From our vineyards planted with Nebbiolo, the same which give birth to our “Cumot”, we have created a young, elegant and soft wine for easy consumption and the classic convivial moments.

It is refined in steel tanks for about 10 months, it is then bottled in the July following its harvest. It matches with a simple cooking and it is suitable throughout the meal.

Best served at 18°C.

Azienda Agricola Bricco Maiolica S.S.A.

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