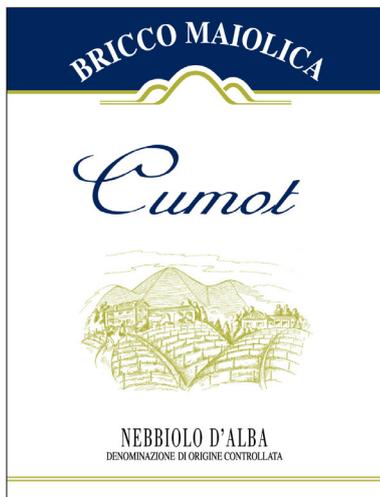


BRICCO MAIOLICA

Cumot

Nebbiolo d'Alba Superiore

Denominazione di Origine Controllata



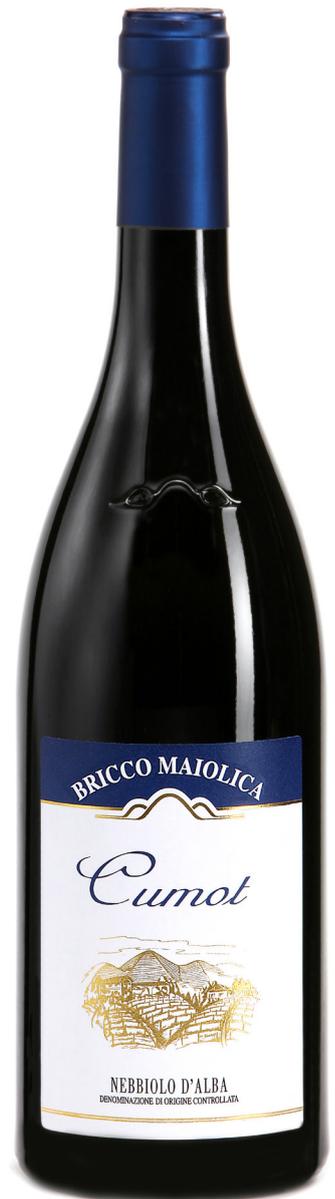
Uva: 100% Nebbiolo grapes.
Vineyard: 2 ha vineyard (about 8.000 bottles).
Planted in: 1983.
Facing: south-east (350–380 meters above sea level).
Color: Ruby coloured, with garnet red shades.
Perfume: Delicate bouquet, with hints of ripe fruits, liquorice and vanilla.
Flavor: Full flavour, balanced tannins, with hints of wood underneath.

A local tradition wants Nebbiolo d'Alba made in the area on the right side of Tanaro river, near Alba, between the Barolo and Barbaresco areas. There, Nebbiolo maintains a good round body, even if soft, delicate and with little tannin.

Cumot is a pleasant and long-lived wine in fact it keeps its bouquet of fruits and vanilla.

It reaches maturity after about 18 months in small oak barrels. It's perfect with rich meat and game dishes, such as braised hare. Excellent with matured cheeses from the Cuneo Alps, such as Raschera and Castelmagno.

Best served at 18/20°C in a wide-mouthed wine glass to appreciate its bouquet which, with ageing, reveals hints of spices.



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