

BRIC AMEL
LANGHE NEBBIOL
Langhe Nebbiolo DOC



PRODUCTION AREA:

The Langhe, as a whole, have an extraordinary variety of soils and microclimates and the Nebbiolo is a very eclectic grape variety which draws fragrant and fruity scents from those soils rich in quartz sand and fine silt. The result is a wine of great harmony already in its youth, with delicate tannins and a wide and immediate expression of the bouquet.

VINE TRAINING SYSTEM:

The vines are upwards-trained on a vertical-trellised Guyot system on hills of good slope, sometimes very steep.

VINIFICATION PROCESS:

The grapes are picked exclusively by hand and immediately taken to the cellar where they are quickly destemmed and softly pressed, in order to extract only the most noble and aromatic fractions from the skin and the outermost part of the grape. Fermentation takes place at controlled temperature, in thermo-conditioned tanks. Periodic soft pumping upsets allow the must to appropriate all the trace elements present in the skins and gently extract the color. The racking takes place at the end of fermentation. The wine is then kept in steel vats or concrete tanks lined with fiberglass to preserve the typical fresh and fragrant aromas. In the years in which this combination is rewarding, the wine is blended with a reasonable amount of Barbera wine.

ORGANOLEPTIC CHARACTERISTICS:

The color is ruby red, brilliant, with a slight mauve reflection. The scent opens with fruity hints of raspberry, currant, while in the background a floral hint of rose blossoms. The flavor is captivating, with the freshness of the youth combined with the softness of the ripe fruit. The tannin, barely noticeable, cleanses the palate.

GRAPE VARIETY:

NEBBIOL: FROM 100% TO 85%
ACCORDING TO THE VINTAGE,
BARBERA: MAXIMUM 15%.

ALCOHOL BY VOLUME:

13,5% VOL