

BRICCO MAIOLICA

# Sorì Bricco Maiolica

## *Diano d'Alba Superiore*

Denominazione di Origine Controllata e Garantita



100% Dolcetto grapes.  
2 ha vineyard (about 6.000 bottles).  
Planted in 1986.  
Facing south (350–380 meters above sea level).  
Deep red coloured with violet shades.  
Rich bouquet with hints of grape and ripe sour cherry.  
Its full, harmonious flavour leaves the mouth dry with a pleasant almond aftertaste.



This Dolcetto derives from the best Bricco Maiolica vineyards, absolutely classic, bottled when the late August moon wanes.

A great wine for all courses: slightly tannic, it matches beautifully with first courses (pasta, polenta, soups) and main courses (roast and braised meat, cooked vegetables). A plate of hot ravioli moistened by half a glass of this Dolcetto is a classic, traditional first course in the Langhe hills.

Best served at 18°C in large glasses for to have its subtle fruitiness and its soft notes.

**Azienda Agricolo Bricco Maiolica S.S.A**

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