



Bricco Francesco BAROLO 2001

Denominazione di Origine Controllata e Garantita

Name	Named after the founder's name, Francesco Costamagna, great grandfather of today's owners
Grape	Nebbiolo 100%
Vineyards	A 35-year-old single vineyard located in the sub zone Rocche dell'Annunziata in La Morra. Bricco Francesco – a hilltop of 1.70 Ha – this is the highest and best exposed part of the area
Soil type	Calcareous – clayey
Yields per hectare	35 Hl/Ha – 1 Kg per vine
Density of plants	4.200 vines/Ha
Production	7.125 bottles and 380 Magnum 1.5 l.
Date of harvest	From 20 to 22 October
Winemaking	Maceration for 12-14 days at 26°C
Ageing	Twenty four months in 30 Hl Slavonian oak casks and more than one year in bottle
Alcohol	14.% by vol.
Acidity	5.7 g/l
Longevity	From fifteen to twenty years
Tasting notes	Garnet red with deep ruby highlights. A wide ethereal bouquet. Generous, mouth filling flavours of ripe, dark plum and cherry. Nuances of eucalyptus and violet linger in the expansive finish. Full-bodied with polished tannins for ageing. Pleasant aftertaste with notes of liquorice.
Food pairings	Excellent with braised and roasted red meat, game, truffle based dishes and mature cheese.
Serving temperature	18 – 20° C

Azienda Agricola e Cantina Rocche Costamagna

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