



Bricco Francesco

BAROLO 1999

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	6.013 bottles
Date of harvest	From 13 to 15 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	14.4% by vol.
Acidity	5.5 g/l
Longevity	From twelve to fifteen years
Tasting notes	Excellent vintage. Deep garnet red. Very intense bouquet with hints of spices, fruit and herbs. Charming notes of coffee, dark chocolate, liquorice and dry leaves. Excellent structure and polished tannins. Neat long finish.
Food pairings	Excellent with braised and roasted red meat, game, truffle based dishes and mature cheese.
Serving temperature	18° C

Azienda Agricola e Cantina Rocche Costamagna

Via Vittorio Emanuele, 8 - 12064 La Morra - Italia

Tel.: 0173/50.92.25 - Fax: 0173/50.92.83 - E-mail barolo@rocchecostamagna.it