



Bricco Francesco

BAROLO 2006

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 4200 vines/Ha

Production 3850 bottles

Date of harvest 27-28 Settembre 2006

Winemaking Maceration for 8 days at 26°C

Ageing Twenty-four months in 30 Hl Slavonian oak casks and more than one year in bottle

Alcohol 14,5% by vol.

Acidity 5,50 g/l

Longevity From fifteen to twenty years

Tasting notes Garnet red with ruby highlights. A wide bouquet that ranges between fruits (plums, marasca cherries, blackberries) and spices (vanilla, chocolate, liquorice). Full-bodied with smooth and elegant tannins. Long aftertaste with a pleasant recall to the perfumes.

Food pairings Excellent with braised and roasted red meat, game, truffle based dishes and aged cheese

Serving temperature 18 °C – 65 °F

Size Bottle 0,75 l - Magnum 1,5 l -

Jéroboam (double Magnum) 3 l in wooden case