



Bricco Francesco

BAROLO 2003

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 26 to 29 September 2003

Winemaking Maceration for 9-10 days at 26°C

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

Alcohol 14,20% by vol.

Acidity 5,30 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

Size Bottle 0,750