

**Grape varietal:** 100% Nebbiolo

**Municipality:** Serralunga d'Alba

**Altitude:** 340 m

**Exposure:** West, South-West

**Terrain:** Extremely clayey and calcareous, with a strong marl presence at 2 meters deep. Sub-alkaline reaction soil.

**Note:** Briccolina is the pioneer vineyard for our biodynamic approach, introduced here in 2015.

**In the vineyard:** Scaled selection, carried out three times during the 45 days before the grape harvest. Manual harvest as late as possible.

**In the cellar:** Stalk and grape seeds removal/ pressing and maceration for 50/60 days on average, half of which with submerged-cap and the others with floating cap. No controlled temperature during the fermentation that occurs in special wood vat open at the top. Malolactic completed.

**Yeast:** Indigenous

**Clarification:** Gel bentonite

**Ageing:** 36 months in 15 hl. oak barrels

**In-bottle refinement:** 12 months minimum

**Characteristics:** Bright ruby red with orange reflexes, gentle bouquet of flowers and spices, at the palate is dry and elegant, sober, of good structure for long ageing, with delicate tannins.

**Serving temperature:** 16° C

**Pairings:** Traditional bollito misto, civet rabbit, braised meat. Simply alone.

