

# BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

## BRICCO DELLE VIOLE 2012

### Selezioni di Vigneto



“ Bricco delle Viole is a synonym of grace and elegance. It is the wine that by its nature guided the style of our company and taught us patience. ”

Aldo Vaira

**DESCRIPTION:** Bricco delle Viole is like a cut of silk: Pure, elegant, and ethereal. Born on the highest hill of Barolo, a promontory facing south, embraced by the Alps, which start in Liguria, develop on top of the Varo group and end up in the majestic Monviso. It receives the first morning sun and the last ray of the evening. In autumn this vineyard seems to float above the fog, as if detached from time and light.

**VARIETY:** 100% Nebbiolo. Old stumps from 1949 and successive plantings in 1963, 1968 and 1985. Massal selection of Lampia and Michet.

**VINEYARD AND TERROIR:** Bricco delle Viole possesses extremely white soils. Being rich in limestone, magnesium and manganese, with the contribution of high altitude and the afternoon breeze, these soils create wines rich of finesse, floral aromas and freshness.

**VINTAGE:** The winter of 2012 will be remembered as one of the coldest of the past years. A wet spring and very dry summer led to surprisingly perfect harvest conditions, which resulted in wines with vibrancy and structure. The Barolos are particularly airy, refined, and with a much more expressive and ethereal flavor profile than the 2010s.

2012 is a classic vintage. Bricco delle Viole is very fine, almost transparent and rich and intense at the same time. The mineral and violet notes prominent in its early development and a complex balance allow an exceptional longevity.

**HARVEST AND WINEMAKING:** The old vines of Bricco delle Viole are the last to be harvested. A wait that makes our heart beat faster, because weather can change rapidly in autumn. But the patience of the farmer knows that the wait will be rewarded with a high aromatic complexity and extreme finesse. In certain vintages the harvest proceeds in order to respect the timing of these old vines. 2012 was characterized by an excellent balance for the ripening process. Harvest started on October 11th and was followed by a maceration lasting about 45 days, 10 days with a submerged cap. The malolactic fermentation in steel in spring following the harvest.

**AGING:** 32 months in Slavonian oak casks of 25hL before bottling.

**TASTING NOTES:** Brilliant ruby color. Notes of cherry, roses, and kernels of cherries in alcohol, dark fruits, licorice and violet merge with shades of citrus and mint. On the palate, graceful and silky tannins and a perfect aromatic balance. Well balanced with a long finish of fresh and delicate spices.