



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Barolo Bricco Ambrogio DOCG

100% Nebbiolo. Rich and bright garnet red. Ample and persistent nose with notes of ripe red berries. Harmonious on the palate with great structure, full body and length.

“You need the best grapes because here, because people really understand wine well. So if you don’t make the right choices when you’re making your wine, they will buy it elsewhere.”

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**Wine exported to:** USA

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### Most recent awards

**WINE ENTHUSIAST:** 91

**JAMES SUCKLING:** 91

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## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	25 days
Type of yeast:	Cultivated
Malolactic fermentation:	Yes
Type of oak:	Slavonian
Aging before bottling:	Minimum 38 months
Aging in bottle:	6 months
Closure:	Diam



## Vineyard

Organic:	Sustainable
Vineyard location:	Roddi
Soil composition:	Clay in southeast and limestone in south
Vine training:	Guyot
Altitude:	919 feet (280 meters) above sea level
Vine density:	4,300 vines per ha
Yield:	7,000 kg per ha
Exposure:	South, Southeast
Years planted:	1993-1998
Total yearly production (in bottles):	9,000



# Tasting Notes and Food Pairings

Tasting notes:	"Rich and bright garnet red. Ample and persistent nose with notes of ripe red berries. Harmonious on the palate with great structure, full body and length."
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F)
Food pairings:	Red meat, mushrooms and truffles.
Aging potential:	Up to 20 years
Alcohol:	15%
Winemaker:	Walter Lodali and Umberto Cagnasso