



EMPSON & CO.
Experience Italy in a Wine glass



Lorens Barolo Bricco Ambrogio DOCG

100% Nebbiolo. Garnet red with orange reflections. Great complexity and finesse with notes of ripe plum and licorice. Full, richly structured and harmonious on the palate with a long finish.

“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.”

Wine exported to: USA

Most recent awards

WINE ENTHUSIAST: 94 Editor's Choice

93: 93



Winemaking and Aging

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|-----------------------------------|----------------|
| Grape Varieties: | 100% Nebbiolo |
| Fermentation container: | Concrete tanks |
| Length of alcoholic fermentation: | 25 days |
| Type of yeast: | Cultivated |
| Maceration technique: | Submerged cap |
| Length of maceration: | 25 days |
| Malolactic fermentation: | Yes |
| Aging containers: | Oak barrels |
| Container size: | 25 hL |
| Type of oak: | Austrian |
| Aging before bottling: | Min. 38 months |
| Aging in bottle: | 12 months |
| Closure: | Diam |



Vineyard

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| 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 |

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|---------------------------------------|----------------------|
| Yield: | 6,000 |
| Exposure: | South/Southeast |
| Years planted: | 1963-1968 |
| Time of harvest: | Early to mid October |
| Total yearly production (in bottles): | 5,200 |

Tasting Notes and Food Pairings

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| Tasting notes: | Garnet red with orange reflections. Great complexity and finesse with notes of ripe plum and licorice. Full, richly structured and harmonious on the palate with a long finish. |
| Serving temperature: | Best served at 16-18 °C (60.8-64.4 °F). |
| Food pairings: | Pairs well with red meat, game, and aged cheese. |
| Aging potential: | 20-30 years |
| Alcohol: | 15% |
| Winemaker: | Walter Lodali and Umberto Cagnasso |