



ATTILIO GHISOLFI

2016

**ATTILIO GHISOLFI
BAROLO BRICCO VISETTE**



WINE DATA

Producer

Attilio Ghisolfi

Country

Italy

Region

Piedmont

Wine Composition

100% Nebbiolo

Total Acidity

6.30 G/L

Residual Sugar

0.53 G/L

Alcohol

15.24 %

DESCRIPTION

The color is a deep garnet red, with a nose that reveals elegant and intense red fruit and various spices. The taste is rich and majestic with medium tannins.

WINEMAKING

The grapes for this wine come from south and southwest-facing vineyards that are between 15 and 50 years old, at about 328 to 383 yards of altitude. The terroir is white tufa terroir in the Visette (Bussia) Part of Monforte d'Alba. Maceration on skins takes place over twelve days at controlled temperatures, with natural fermentation taking place using native yeasts. 70% of the resulting wine is matured in larger French oak barriques for 30 months, with 10 months further aging in the bottle at controlled temperatures.

SERVING HINTS

A great accompaniment to roasts or game, truffle-flavored dishes and mature cheeses.