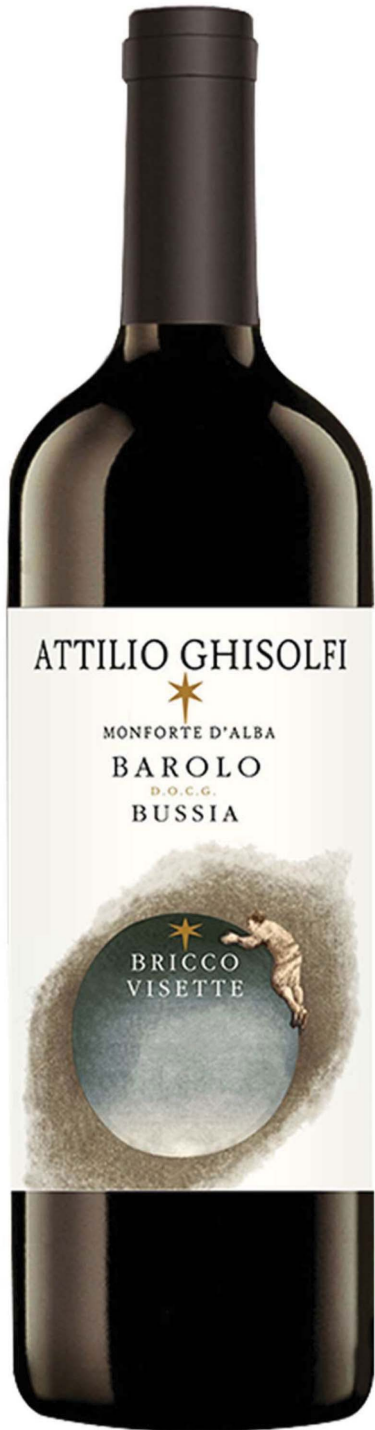




ATTILIO GHISOLFI

2017  
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 dark garnet, with an elegant and intense bouquet of red fruit (raspberry, currant, pomegranate), menthol and various spices. The taste is rich and balanced with medium tannins that subtly linger through the long, satisfying finish.

WINEMAKING

The color is dark garnet, with an elegant and intense bouquet of red fruit (raspberry, currant, pomegranate). The grapes for this wine come from south and southwest-facing vineyards that are between 20 and 40 years old, at approximately 300 to 350 yards in altitude. The terroir is white tufa terroir in the Visette (Bussia) part of Monforte d'Alba - the center of the Barolo region. Maseration on skins took place over 20 days at controlled temperatures, with natural fermentation and indigenous yeasts. Seventy percent of the resulting wine was matured in Slavonian oak, with 30% aged in Tonneaux barriques, for 30 months. The wine spent another six months' aging in the bottle, at a controlled temperature of 59 F (15 C).

SERVING HINTS

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