

# ATTILIO GHISOLFI BAROLO BRICCO VISETTE

*Piedmont, Italy*

ATTILIO GHISOLFI



**TASTING NOTES:** 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.

**VITICULTURE:** 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.

**VINIFICATION:** Maceration 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).

**FAMILY:** Carlo Ghisolfi was abundantly aware of just how highly prized Barolo wines from Piedmont were, so in 1985 he bought nine acres of land (in what is now known as the “Cru Bussia”) to begin making wine. Carlo’s son, Attilio, continued this path by purchasing 21 more acres. But it wasn’t all vineyard land, as some of it was used for other fruit production. Until 1987, the year Carlo’s grandson, Gianmarco, joined the company and, along with his dad, they decided to focus only on grapevines and wine. In 1988, the Ghisolfi-labeled wines produced their first vintage. That wine was called Barolo Bricco Visette, which is now lauded as a renowned Barolo “Cru.”

The winery’s vineyards are unique in that they have two exposures: one facing south, the perfect exposure for many of the world’s best vineyards, including these prized Barolos, and one facing north, where Attilio Ghisolfi’s Barbera comes from. These vineyards are cultivated with a great respect for the environment, without the use of chemical fertilizers or herbicides.

**PRODUCER:** Attilio Ghisolfi

**ALCOHOL:** 15%

**REGION:** Piedmont, Italy

**GRAPE(S):** 100% Nebbiolo