

## BRICCO FRANCESCO

RISERVA

2010

Made only in great vintages, its name celebrates Francesco Costamagna, the revered forefather of the current owners. The Nebbiolo grapes come from the “bricco” part of the “Rocche dell’Annunziata” vineyard, with the highest position and the best exposure. Deep ruby red in colour with a complex of aromas marked by hints of mature fruits, mint, chocolate and balsamic notes. It has an impressive structure infused with fine grained tannins, and a finish that lingers.



**NAME** - From the founder’s name, Francesco Costamagna, great grandfather of today’s owners

**GRAPE** - Nebbiolo 100%

**SOIL TYPE** - Calcareous/Clayey

**PRODUCTION** - 2,200 bottles

**WINEMAKING** - Maceration for 3 weeks at 26°C

**AGING** - 30 months in 30 HI Slavonian oak barrels

**ALCOHOL** - 14.50 % by vol.

**ACIDITY** - 5.50 g/l

**LONGEVITY** - From 15 to 25 years

**TASTING NOTES** - Ruby red color featuring garnet reflections. The wide aroma has fruity scents, developing to balsamic and rose-like overtones.

The tannic sensation is round and velvety; it highlights the elegance and complexity of the wine, as the result of a great vintage. The finish is remarkable, being persistent and perfectly harmonic

**FOOD PAIRINGS** - Excellent with braised and roasted red meat, game truffle-based dishes and aged cheese

**SERVING TEMPERATURE** - 18°C | 64°F

**SIZE** - Bottle 0.75 l in wooden case of 6 bottles

Magnum 1.5 l – Jéroboam 3 l in wooden case