

BRICCO FRANCESCO

RISERVA
2009



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 - 2,440 bottles

WINEMAKING - Maceration for 3 weeks at 26°C

AGING - 30 months in Slavonian oak barrels

ALCOHOL - 14.00 % by vol.

ACIDITY - 5.40 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