

Villadoria

BRICCO MAGNO LANGHE NEBBIOLO D.O.C.

Bricco Magno – “great hill” - is a wine with a long history. The label is from an 1899 painting depicting the vineyard which rises in front of the Villadoria cellars. The Lanzavecchia family considers it their brand ambassador, showing the power of the land of origin along with the modernity of today’s winemaking techniques.

Area of Production: The grapes are carefully selected from Langhe vineyards which are comprised mostly of limestone marls and sandy soils. Yields are low and the vines are trained on Guyot and spurred cordon trellising.

Varietal: 100% Nebbiolo

Alcohol: 13% - 13.5% depending on the vintage

Wine Notes: Bricco Magno is ruby red in color with garnet highlights, with violet, rose, vanilla and cocoa aromas. On the palate, it is warm, full bodied, velvety, rounded and long lasting with an all-encompassing, harmonious finish. Pronounced and well rounded, the oak flavors and tannins are beautifully balanced.

Wine Making Techniques: The grapes are hand harvested, destemmed and gently crushed. Alcoholic fermentation takes place in controlled temperature stainless steel tanks where the grapes macerate on the skins for 14 days. Frequent pump overs help to extract the flavors, tannins and aromas and malolactic fermentation takes place naturally after racking. The wine is aged for 10 months in small oak barrels, then completes its aging in medium casks for another 6 months till the grapes achieve the correct balance. It is then bottled and continues to age for at least another 6-8 months before being released.

Recommended Pairings: Aged cheeses, roasted meats and game, meat based pastas and risottos.

Reviews:

- 90 pts - JamesSuckling.com 2020 vintage
- 91 pts - BTI - 2019 vintage
- 90 pts - JamesSuckling.com - 2018 vintage
- 92 pts - *Best Value Nebbiolo* - BTI -2017 vintage
- 90 pts - JamesSuckling.com - 2017 vintage
- 92 pts - BTI - 2016 vintage
- 90 pts - JamesSuckling.com - 2016 vintage
- 91 pts - JamesSuckling.com - 2015 vintage
- 91 pts - BTI - 2012 vintage

UPC Code:

