



CRU

## Barolo DOCG Bricco Luciani

The locality of Bricco Luciani was central during our childhood and is also central to our family history. The vineyard from which it comes is located right in front of the winery, which is fact the house where we grew up. The memories are kept alive in the wine label design; the full expression of beauty, elegance and femininity typical of La Morra's Barolo. Because of the memories that bind us to this wine and to its floral and fruity bouquet, it is Martina's favourite wine.

**Grape varietal:** Nebbiolo

**Soil:** calcareous, sandy

**Exposure:** south/east

**Harvest time:** October

**Bottles produced:** 4.457 (vintage 2015)

**Vinification:** maceration in contact with the grape skins for a duration of 10 days, alcoholic fermentation in steel tanks for 20 days, malolactic fermentation and ageing in French oak barrels for 18 months

**In the glass:** it presents itself as a wine with an enchanting bouquet, with hints of rose, violet and red berries, with a marked elegance and femininity and persistent richness to the palate