



BAROLO FILIPPO BROCCARDO 2011

Azienda Agricola Filippo Broccardo e Fratelli, Piedmont, Italy

LCBO # 469528 | 15.0% alc./vol. | \$40.95 | Release: 01-Sep-2016

Tasting notes:

Monforte d'Alba. Concentrated ruby with orange tinges. A hint of leather and a little herbal on the nose with brooding fruit. Fragrant, elegant palate that is still firmly in the grip of tannins. Promising.

Score – 16+ points (Walter Speller, www.jancisrobinson.com, Jul.2015)

This soulful wine opens with earthy, almost funky aromas of freshly tilled earth, overripe black fruit, leather and game. The round, full-bodied palate doles out fleshy black cherry, juicy blackberry, tobacco, truffle, anise and clove alongside velvety tannins. It's already approachable but will drink well for the next decade. Drink 2016–2026.

Score - 92 points, Editors' Choice (Kerin O'Keefe, *Wine Enthusiast*, Jan.2016)



Jancis Robinson
JancisRobinson.com

Terroir:

Vineyards are located in three of the most popular parts of the Langhe Barolo region – Monforte d'Alba, Barolo and Novello and cover about 3 ha facing S & SW. 30y.o. vineyards. Soil: sandy clay, silty. Yield: 65 q/ha.

Vinification:

Hand picked at Mid-late October. Fermentation at ~28°C. 20 d. maceration. Malolactic fermentation in November. Aging: 24 months in 35 hl Slavonian and French oak, ranging in age from new to 10 years. Minimum 10 months in bottle.

Variety: Nebbiolo 100%

Sugar: 1 g/L

Serving suggestion and food pairing: Best served at 19°C. Recommend to enjoy it with aged cheeses and savory red meats. Perfect accompaniment for delicately flavoured offal such as calves liver, kidneys and sweetbreads.

Robert Parker '16	92p
Wine Enthusiast '16	92p
Jancis Robinson '15	16+p
Decanter '15 (11&10vntg)	SILVER & 91p