



LANGHE NEBBIOLO DOC 2016

Agricola Fratelli Broccardo SSA, Piedmont, Italy

eCommerce # 557826 | 14.0% alc./vol. | \$27.95

“Palish ruby. Inviting, soft spicy strawberry and cherry nose. Elegant and completely dry cherry fruit palate with a soft, lasting chewy tannins on the finish. Great to drink while you wait for your Barolos to mature.”

Score – 16.5p (Jancis Robinson, 2018)

Terroir:

Broccardo is family owned winery for many generations. Filippo, Laura and Federica have outmost respect for the land. 3 ha vineyards facing S & SW are in three of the most famous parts of the Langhe Barolo region – Monforte d’Alba, Barolo and Novello. 25y.o. vineyards. Soil: sandy clay, silty. Yield: 65 q/ha.



Vinification:

Hand picked at beginning of October. Fermentation at ~26°C. 15 days maceration. Malolactic fermentation in November in stainless steel. Aging: 10 months in 35 hl Slavonian and French oak, ranging in age from new to 10 years. Minimum 10 months in bottle.

Variety: Nebbiolo 100%

Residual sugar: 3 g/L

Serving suggestion and food pairing: Serve at 19°C with med-ripen cheeses and red meats. Perfect accompaniment for spicy dishes. The Langhe sun, generously kissed these native grapes to gladden your meals and cheer your friends.

Jancis Robinson’18 16.5p

Luca Maroni’17 (15vntg) 90p

Robert Parker (13vntg) 88p



Jancis Robinson
JancisRobinson.com

