



## BAROLO I TRE PAIS 2014

**Agricola Fratelli Broccardo SSA, Piedmont, Italy**

**eCommerce # 557842 | 14.0% alc./vol. | \$59.95**

*"...Just mid ruby with orange tinges. Still a little closed with hints of liquorice. Lithe and fragrant palate with proper tannic grip, but not overwhelming the fruit. Overall a pretty wine, if a little short."*

**Score – 16p (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. 30y.o. vineyards. Soil: sandy clay, silty. Yield: 65 q/ha.



### **Vinification:**

Handpicked 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%

**Residual sugar:** 1 g/L

**Serving suggestion and food pairing:** cellar or decant and serve at 18°C. Enjoy it with aged cheeses and savoury red meats. Perfect accompaniment for delicately flavoured offal such as calves liver, kidneys and sweetbreads.

**Jancis Robinson’18**

**16p**

**Luca Maroni’17 (13vntg)**

**90p**

**Decanter (13vntg)**

**91p**

**James Suckling (13vntg)**

**91p**



*Jancis Robinson*  
JancisRobinson.com

**JAMESSUCKLING.COM**

