



**LOCATION:**

Italy > Piedmont > La Morra >  
Bricco San Biagio MGA

**VARIETY:**

100% Nebbiolo

**WINEMAKER:**

Gianluca Roggero manages the cellar, his brother Davide for vineyard management, sister Tiziana for business operations.



**SCIENCE**

ABV: 14.5%  
SUGARS: 3.17 g/l  
TOTAL SO2: 142 ppm  
TOTAL ACIDITY: 5.74 g/l

# Bricco San Biagio MGA Barolo DOCG

**EXPERIENCE**

**NAME:** Sanctus Blaxius (Saint Biagio) was a historically named place that was recorded in the municipal record, dating back to 1477. In the Middle Ages, a church and a castle with the same name were located here. Now an MGA, “Bricco” references the top of the hill in the local dialect.

**CHARACTER:** An alluring wine with bright red fruits, rose, and spice unfolding on the nose. Polished tannins coat the palate, expressing juicy cherry, rhubarb, cacao, licorice, tobacco, and leather. A pleasing finish that develops with age.

**ENJOY WITH:** Its elegance and intensity make it a perfect match with complex first courses, long-cooked red meats, rabbit, and game. Excellent with mature cheese, the winery recommends Guanciaie di vitello alle erbe aromatiche (veal cheek with aromatic herbs), or civet di capriolo ai funghi (deer cooked in red wine with mushrooms).

**BEST RESULTS:** The best drinking window is 5-10 years after the vintage, we recommend decanting the wine at least 30 minutes. Recommended temperature 58-62° F. It may be enjoyed young with more aeration, as well as over 10 years in great vintages with little to no decanting.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Manual harvest, gentle destemming with light crushing of the grapes, and a cold static maceration for 1 day to encourage the natural enzymes. Fermentation with a local yeast for 4 weeks at 75° F with manual punch-downs of the cap to increase oxygenation. An additional 30 days of maceration is required for this cuvee to highlight the depth and complexity.

**ELEVAGE:** Aged in large Slavonia oak casks for 3 years. With one year in bottle before release.

**FINING & FILTERING:** Delicate fining and filtering is done without animal products, vegan.

**SULFUR:** Reasonable amounts are only added after fermentation and before bottling to stabilize the wine.

**SOURCE**

**FARMING:** No pesticides or herbicides. Low-impact agriculture with grass and native vegetation growing in the rows. No intention for organic certification but with a focus on cultivation of insects and natural flora to strengthen the ecosystem for a sustainable model. All water used in the vineyards for organic sprays is collected from the rain, and they keep bees for biodiversity.

**LAND:** Deep clay soils with the classic Tortonian marl mixed with the sandstone more typical of the Castiglione Falletto area. Very rich in polyphenols, these grapes are exposed to the southeast at an altitude of 1,000 feet in elevation, extending to the doorstep of the family winery and home.

**VINE:** With 4 hectares in the MGA, cultivated in 3 parts, the oldest, main part planted in 1965.

**HARVEST AND PRODUCTION:** Hand-harvested fruit currently produces about 400 cases with the potential to produce 1600 cases.

