



BRICCO DEI RONCOTTI



RONCOTTO

Provincia di Pavia Red
regional geographical indication

VINTAGE
2015

TYPE
Red reserve, aged 18 month in barrique

COLOR
Ruby red, tending to garnet with age

GRAPES
Nebbiolo, Croatina, Sangiovese, Cabernet Sauvignon,
Barbera, Ughetta di Canneto

ALCOHOL
15% vol

FLAVOR
Ripe fruit, jam and spices

TASTE
Balanced, fairly tannic, great texture and persistence

MEALS
Salami, seasoned cheese, games, red meat

SERVICE TEMPERATURE
18-20 °C.

SIZE
0,75 L – 1,5 L

NOTES
*Presence of lees is a natural process and it is an indication of a genuine product.
Store flat, suitable for aging.*



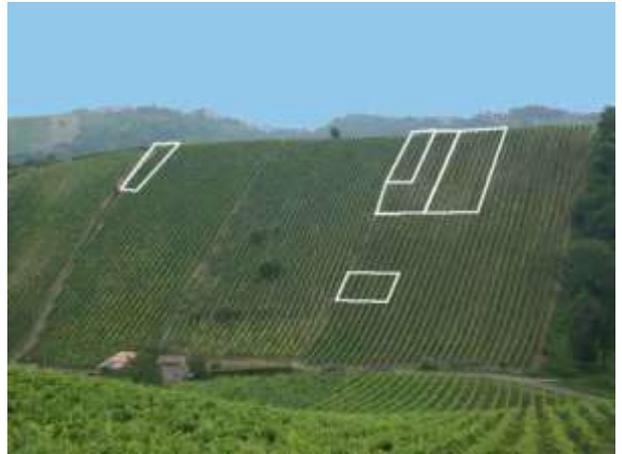
Seasonal trends

Weather was favorable compared to the swinging climate of the past years, after a torrid summer, especially in June and July, which accelerated grape ripening and anticipated harvesting; September gave a serene and mild climate and the thermal excursion between day and night preserved acidity and favored the polyphenolic ripening of the grapes.

Harvest

Harvest began on September 11, 10 days earlier than the average of the previous years, and ended on September 26 with nebbiolo grapes, about a week earlier than the average of the previous years. Grape ripening was optimal for its aromatic and tasteful components.

Besides collection areas.



Wine making

Roncotto wine comes from a blend of Buttafuoco, Mistero and Primatio wines. Separate winemaking for each wine; crushed grapes of excellent quality, punching down skins or pumping over 1-2 times a day. Racking after about 10 days. Alcoholic fermentation took place in stainless steel tanks at a temperature between 21 and 27 °C.

Aging

6 months aging in stainless steel tanks with different pouring off. In the spring, the wines were mixed in barriques in the following percentages: 1/3 Buttafuoco, 1/3 Mistero, 1/3 Primatio. Oak aging lasted for 18 months, followed by further aging in glass.