



# BRICCO DEI RONCOTTI

from the steepest hills, the best wines



## CORNO DEL DIAVOLO BUTTAFUOCO

controlled designation of origin

### VINTAGE

2020

### TYPE

Red, aged 12 months in barrique

### COLOUR

Ruby red with purple reflection when young

### GRAPES

Croatina 60%, Barbera 25%, Ughetta di Canneto 15%

### ALCOHOL

15,5% vol

### NOSE

Fine, hints of red fruits, cherry and plum jams, mineral and spicy nuances

### PALATE

Full body, balanced, rightly tannic, great texture and long persistence

### FOOD SUGGESTIONS

Salami, first and second tasty dishes, braised beef, grilled meat, seasoned cheeses

### SERVICE

Open 1 hour in advance and serve at 18-20 °C in large glasses, like balloons

### CELLARING

10+ years

### NOTES

*Presence of lees is a natural process and it is an indication of a genuine product*

## CORNO DEL DIAVOLO 2020

### Our reality

Bricco dei Roncotti is the name of the hill where our vineyards are located. We are in an area of sandstones, even outcropping, the altitude is between 150 and 230 m asl, the exposure of the vineyards is west, the soils are made up of light crumbly marls, with small lenses of red clays, chalky substrates and fine sands. Ours is recognized as heroic viticulture due to the very high slope, extreme environmental conditions that can only be faced with great passion and dedication.

### Our philosophy

We cultivated our vineyard with tenacity and respect for nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and improving the environment sustainability of our product. The land slope and exposure, the unique terroir, the high number of vines per hectare, the poor water availability, the permanent grass cover, the short and accurate pruning in winter, the green operations in spring and summer lead to manage the vineyard in the best way to have superior grapes quality.

### Climate

Because of a dry Winter and a hot April, the vegetative season started early. May was rainy, so the vines slowed down growth and the water supply of the land was restored. Very rainy and humid June involved us in canopy management, July with regular rains, August with 2 water bombs, which gave us few weeks of work to restore the rows, but the summer climate helped a regular development of the vines. Strong temperature excursion in the last days before harvest ensured an adequate maturation of the grapes and the maintenance of freshness.

### Harvest

Harvesting is strictly manual and performed at the optimal point of maturation and only the best grapes are transformed in wine. The harvest took place on September 11<sup>th</sup> and 12<sup>th</sup>, around a week in advance of the average of previous years. Grape ripening was optimal for its aromatic and tasteful components.

### Vinification

Crushed fresh and healthy grapes, regular fermentation punching down skins or pumping over 1-2 times a day. Alcoholic fermentation took place in stainless steel tanks at a temperature between 24 and 29 °C. Racking after 3 weeks, gentle press of the skins and aging in stainless steel tanks. During winter the wine is pumped into oak wood barrels, where he stayed for 12 months with periodic batonnage. Further period in stainless steel before bottling and final refinement in the bottle.