



BRICCO DEI RONCOTTI

from the steepest hills, the best wines



PRIMATIO

PROVINCE OF PAVIA NEBBIOLO
regional geographical indication

VINTAGE
2020

TYPE
Red, aged 12 months in barrique

COLOUR
Ruby red tending to garnet

GRAPES
Nebbiolo

ALCOHOL
15,5% vol

NOSE
Fruity and dried flowers, fine spicy fragrances

PALATE
Full body, complex, balanced, good 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

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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 September 30th, on 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 20 and 27 °C. Racking after 5 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.