

# CASCINA BRUCIATA

## BARBARESCO RIO SORDO RISERVA



Opens with beautifully etched aromas of flint, red berry, cassis, licorice and dried mint. Tight and elegant on the finish but imparts noteworthy complexity as it warms and evolves in the glass. Crisp, bright mouth feel with young tannins.

**Color:** Red

**Grapes:** 100% Nebbiolo

**Soil:** Clayey and calcareous

**Age of Vines:** 40 Years Old

**Altitude:** 270 m/above sea level

**Aspect:** South/SouthWest

**Training System:** Guyot

**Yield per HI/Ha:** 50 HI/Ha

**Fermentation:** Spontaneous fermentation with native yeasts in stainless steel tanks for about 24-26 days; spontaneous malolactic fermentation

**Aging:** 36 Months in old French Oak barriques, then 24 Months in the bottle prior to release

**Production:** 210 Cases

**Organically Produced** ☺

Represented by Soilair Selection

[Sevenfifty.com/barbaescoriosordo](https://www.seventy.com/barbaescoriosordo)