



Barolo D.O.C.G. Bric dël Fiasc®

The Wine

Here the Nebbiolo grapes were always the best: consequently in 1978 Enrico convinced his father Paolo to vinify these grapes separately and show for the first time the potential of this site. One of the first grand cru to be made as single vineyard Barolo. Image and identity of Paolo Scavino winery.



In the Fiasco vineyard the Tortonian and Helvetian soils cross each other combining a great finesse and power. Classy and classic expression of Nebbiolo which requires time to develop all its complexity is Bric dël Fiasc®. The texture characterizes this Barolo: earthy imprint, density of fruit, vibrant and refined tannins. The acidity supports the important structure of this Barolo and lifts the nose which is complex, mineral, balsamic. Little red fruits and licorice are typical notes in Bric del Fiasc®.

The Vineyard

Village: Castiglione Falletto

Cru: Fiasco

Altitude, Exposure: 260 mt, south west

Soil: marne di Sant'Agata fossili, limestone. Due probably to the central position in the Barolo region, the Fiasco cru is one of the most complex terroir, a mix of Tortonian and Helvetian soils, whitish-gray limestone and yellow-gray sandstone.

Planting year: 1979, 1984, 2009, 2012, 2013

The Grape

Nebbiolo