



Barolo D.O.C.G. RISERVA Bric dël Fiasc®



The Wine

The Nebbiolo grapes for this Barolo were sourced from the oldest vines of the historical Fiasco vineyard located in Castiglione Falletto village, in our property since 1921 and first time vinified as single vineyard Barolo in 1978 by Enrico Scavino. The Barolo DOCG RISERVA Bric dël Fiasc® 2008 was made in honor of the 30th Anniversary of the Barolo Bric dël Fiasc® vinified as single vineyard Barolo. The 2008 vintage has been also one of the greatest and most classic vintage for Barolo therefore, also for this reason, we decided to celebrate this vineyard by making a special RISERVA out of it. The Barolo Bric del Fiasc® has been vinified as RISERVA only in the following vintages: 1978 - 1979 - 1980 - 1982 - 2008

For the Barolo DOCG RISERVA Bric dël Fiasc® 2008 we decided to use the original label of Barolo Bric del Fiasc® (changed then in 1985) to remember this wine's debut. As a sign of gratitude toward this vineyard we also decided that all proceeds from the sale of Barolo DOCG RISERVA Bric dël Fiasc® 2008 would have been donated to charity. Some of the initiatives, organizations that have been supported are "Doctors with Africa" CUAMM, the Children Regina Margherita Hospital in Turin.



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

The Grape

Nebbiolo