

BARICCI

Baricci Brunello di Montalcino Montosoli Riserva Nello DOCG

THE BARICCI RISERVA TAKES THE NAME "NELLO" FROM THE FOUNDER AND IS DEDICATED TO THE LIFE AND DEDICATION HE GAVE TO THE SUCCESS OF THE BRUNELLO DI MONTALCINO. NELLO BARICCI WAS THE FOUNDING MEMBER #1 OF THE BRUNELLO PRODUCERS ASSOCIATION OF MONTALCINO, THE FIRST TO SETTLE AND TO BELIEVE IN THE CRU OF MONTOSOLI. HENCE THE WILL OF THE GRANDCHILDREN FEDERICO AND FRANCESCO TO DEDICATE THE RESERVE TO HIM, AS EXCEPTIONAL AS HIS GRANDFATHER'S LIFE WAS IT IS PRODUCED ONLY WHEN THE CLIMATIC AND PHYTOSANITARY CONDITIONS OF THE GRAPES REACH LEVELS OF EXCELLENCE SUCH AS TO SELECT THE BEST

GRAPES FROM THE BEST VINEYARD. A REAL SELECTION, THIS IS THE ONLY EXAMPLE OF THE "CRU WITHIN THE CRU" MADE ON THE HILL OF MONTOSOLI.

PRODUCED IN A LIMITED EDITION, A REAL GEM THAT CONCENTRATES THE UNIQUE QUALITIES AND ESSENCE OF THE VERY LONG BARICCI-MONTOSOLI CONNECTION.

TASTING NOTES

Lively ruby color with garnet reflections. It opens with hints of black cherry, blackberry, chocolate and Mediterranean scrub. On the palate it is enveloping and velvety, with great acidity backed by perfectly integrated and tasty tannins. Very long and persistent finish.

FOOD PAIRINGS

Pairs well with Red meats, braised meats, game, aged cheeses.

VINEYARD & PRODUCTION INFO

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|---------------------------|--|
| Vineyard location: | Montosoli Cru |
| Soil composition: | marnes, schistos, quartz, galestro, marine fossils |
| Training method: | Spurred cordon |
| Elevation: | 300 meters s.l.m. |
| Vines/hectare: | 4.000 plants per hectare |
| Exposure: | South East |
| Vine Age: | Vine Age 25 years |
| Harvest time: | late September |
| First vintage: | 2010 |

WINEMAKING & AGING

| | |
|---------------------------------|-----------------------|
| Varietal composition: | Sangiovese 100% |
| Fermentation container: | Stainless steel tanks |
| Type of aging container: | tonneaux |
| Length of aging: | 40 months |
| Length of bottle aging: | 2 years |

TECHNICAL DATA

| | |
|------------------------|---------|
| Alcohol: | 15% |
| Residual sugar: | 0,5 g/l |
| Acidity: | 5,7 g/l |
| Dry extract: | 32,5 |

PRODUCER PROFILE

| | |
|-------------------------------|----------------|
| Estate owned by: | Baricci Family |
| Winemaker: | Federico Buffi |
| Total land under vine: | 5 Ha |
| Winery Production: | 32,000 bottles |
| Region: | Tuscany |



VIAS IMPORTS LTD.

VIASWINE.COM | @VIASWINE

875 6TH AVE SUITE 15 NEW YORK, NEW YORK, 10001



BARICCI
COLOMBAIO MONTOSOLI