



Barolo - Casina Bric

460 Casina Bric

At 460 meters above sea level, Casina Bric (which in the Piemontese dialect means “hilltop farm”) is the highest altitude Barolo estate in the Langhe region. Here, Gianluca Viberti makes his Barolo with the utmost respect for the wine territory that dates back to the 1700s when it was home to a monastery.



Still



Red



Piedmont



Barolo DOCG



2012



Nebbiolo

Aging

In large wooden vats and casks holding 25 and 50 hectoliters for 18–24 months, followed by a further stay in concrete for 6–12 months. The wine is then matured in the bottle for at least 6–12 months prior to its release

Description

The vineyards are located in the highest part of the Barolo growing area, and enjoy a cool, ventilated climate which is conducive to the development of expansive, intense, citrusy and balsamic aromas, vibrant colors and great freshness on the palate. The rounded tannins are delicate on the palate, but their richness provides perfect stability over the course of a lifetime, lasting at least 10–15 years