



Monchiero Carbone
OGNI USS A L'HA SO TAMBUSS
— ROERO —



Bricco Genestreto Roero DOCG Riserva

Thanks to our long experience with the Roero terroirs we can now ascertain that Nebbiolo grown here has great potential and excellent attitudes to aging, so we decided to add a new cru to Srü and Printi: **Bricco Genestreto**. It is located in the Priocca village, a 12 hectare estate in a single plot, on a hill with excellent South-West exposure, with soils rich in clay and limestone, ideal for the production of powerful and long-aged Nebbiolo.

The vines were planted in 2000, but only a small part of the estate has been dedicated to the production of this cru: the highest and sunniest part. We immediately realized that **Bricco Genestreto** had great potential but we had to wait many years before the vines ripened to achieve this result.

Francesco Monchiero has expressed in this new wine his sanguine passion for Nebbiolo, all the experience gained in his winemaker's life and his unique style, full of elegance and precision. This project started a long time ago, the first vintage of **Bricco Genestreto** was in 2012: after 8 years of aging in our cellar we released it just when ready to be enjoyed.

We now produce a limited edition of numbered bottles that we hope to expand over the years: later planted vines needs maturing and aging, great wines need long waits and lots of patience!

Grape variety: Nebbiolo 100%

Production area: Roero, municipality of Priocca, cru Bricco Genestreto

Orientation: South-West

Altitude: 250 meters

Yield per hectare: 80 quintals

Vineyard surface: 1,5 hectares

Alcohol content: 14,0-14,5%

Acidity: 5,0-5,5 g/l

Bottle size: bottle (0,750L)

First year of production: 2012

Sensory profile

Colour: bright ruby red.

Nose: intense and pleasant hints of plum sinuously blended with balsamic nuances of dried flowers, licorice and sweet tobacco.

Taste: full, harmonious and velvety; it reveals intense and balsamic notes and a long persistence.

Food pairings: its maximum potential is expressed combined with meat-based dishes, rich in aromas and flavors such as lamb cuts, baked kid, ribs, or long-aged cheeses.