

## Barolo, Bricco Ambrogio, Paolo Scavino

£55.99



**Vintage:** 2012

**Bottle Size:** 75cl

**Alcohol %:** 14.5%

**Country:** Italy

**Description:** Sweet spice and spiced fruit characteristics, much more savoury complexity than usual, with aeration those classic, ethereal Bricco Ambrogio flavours gently unravel, offering suggestions of cranberry, sloe and redcurrant. This is juicy rich and refreshing whilst retaining a fine, strengthening thread of binding tannins.

**Cepages:** Nebbiolo

**Group:** Italy

**Sub group:** Piedmont

**Colour:** Red

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** For real blow-the-budget opulence, do as the Piemontese do pair this Barolo with white truffles from Alba

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** One of Italy's great Estates with holdings in Barolos finest Crus, Cannubi, Bric del Fiasc and Rocche dell Annuziata. Along with Elio Altare, Enrico Scavino is surely responsible for the great reputation Piedmont has today. Since the 1980s he has been crafting benchmark modern Barolo. Through high fermentation temperatures, short maceration and finishing in a mixture of French oak barriques and the larger traditional Botte, Enrico makes svelte wines whose polish and sophistication

enhance rather than shroud their character and typicity.