

# Cascina Ballarin

## *Barolo Bricco Rocca riserva Tistot*

In the finest vintages, just a few bottles of "**TISTOT**" Reserve Barolo are made from a careful selection of grapes grown on vineyards in the Bricco Rocca area, celebrating this very high quality, historic cru.

The first "**Riserva**" was put aside in 1997, when selected bunches were left to over-ripen on the vines until the end of October. The high content in sugars and polyphenols, and just the right degradation of nebbiolo's natural acids, meant that a better vintage could not have been chosen to start with. The wine-making process was carried out in traditional style, with a lengthy maceration on the skins for around 20 days following the end of the fermentation. The wine was then matured for 3 years in small 7 hl barrels made of French oak.

Today, after 6 months in the bottle, "**TISTOT**" is a lovely bright deep ruby-red with slight orange highlights. The over-ripeness of the grapes shows immediately on the warm, sweetish nose with ethereal, flowery overtones. An array of aromas is released on opening - plums, cherries, mint, truffle and caramel - as its power and tannins fill the mouth, leading into a long, smooth finish.

Despite its tremendous structure, this very elegant, well-balanced wine can already be enjoyed, but it is sure to age well and is expected to peak in around 3-5 years.



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