

## BAROLO DOCG Bricco Rocca Riserva Tistot

After carefully selecting the grapes from the vineyards in the sub-area Bricco Rocca, we produce Tistot Reserve, in a limited number of bottles and only during the best vintages, in order to celebrate this prestigious historic cru. 1997 was the first harvest of Tistot, with a careful selection of the clusters left on the vine to overripe until October. It was the best of beginnings, thanks to the high amount of sugar and polyphenols and the right degradation of the Nebbiolo grapes. Tistot was vinified according to the traditional method, with long maceration on the skins for about 20 days after fermentation; the wine was then aged in a small 7 hl French oak barrel for 38 months and 12 months in the bottles.

Tistot displays a beautiful and intense ruby red colour, bright and deep with light orange reflections. The bouquet exhibits the overripe grapes with warm and delicate scents of honey and flowers. Follows an ensemble of aromas: cherry, mint, truffle and caramel. The palate is powerful and ample, tannic and enveloping, long and velvety.

A highly structured wine that presents, however, good balance and great elegance. It ages very well. While it can be enjoyed now, we predict it will be at its best in 3 to 5 years.

### INTERESTING FACTS

*The portion of the vineyard Bricco Rocca that we use to produce this wine comes from a 60-year-old vineyard. The owner of this portion, who also grew vineyards for many years, was uncle Giovanni Battista, better known as "Tistot" amongst his family.*

