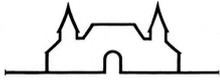


MOCCAGATTA



## Barbaresco "Bric Balin"

Piedmont



**Appellation:** BARBARESCO DOCG

**Zone:** Barbaresco (province of Cuneo)

**Cru:** Bric Balin

**Vineyard extension (hectares):** 3.4

**Blend:** 100% Nebbiolo

**Vineyard age (year of planting):** Nebbiolo  
1957,1968,1972,1985

**Soil Type:** Calcarous blue marl

**Exposure:** West

**Altitude:** 250-300 meters above sea level

**Colour:** Garnet red

**Nose:** Fine, complex, fruity, sweet spices, vanilla

**Flavour:** Full-bodied, rich, warm, harmonic, velvety tannins, persistent

**Serving temperature (°C):** 18

**Match with:** Red meat, game

**Average no. bottles/year:** 15,000

**Alcohol %:** n/a

**Grape yield per hectare tons:** 5-6

**Notes:** Harvest time: last ten days of September/fist ten days of October

**Vinification and ageing:** Fermentation and maceration with the skins in steel tanks with temperature control, maturation in oak barriques for 18 months, finishing in the bottle for 9 months minimum

**Awards:** n/a

### *Estate History*

The estate was established in 1952 by a family of viticulturists and it is named after the area where it is located. Franco and Sergio Minuto, the present owners, are supported by Martina, Sergio's daughter and a trained oenologist, and by Stefano, Franco's son. The Barbaresco is made in three crus of radically different character, two in the commune of Barbaresco (Bric Balin and Cole) and one in the commune of Neive (Basarin). The area consists of small hills and of small valleys, the altitude varies between 240 and 300 meters above sea level. The origin of the soils in Barbaresco (where the Bric Balin and Cole crus are located) is much more ancient than the origin of the soils in Neive (where the Basarin vineyard stands) which are more recent and have a much higher percentage of sand. The estate is now in the conversion phase to be certified organic. The Barbaresco "Basarin" can be considered the wine that is the easiest to drink when released. The wines made from the other two vineyards are more "austere" and "closed" at first and they need a longer time to open up and to express themselves, but when they do you will be captured for life! The vinification of the Barbareschi made from the three crus is the same: fermentation and maceration with the skins in stainless steel vats with temperature control for 6-7 days at 30 degrees Celsius. The wine is then racked off into stainless steel vats where the alcoholic fermentation is completed. The wine matures in French oak barriques for 18 months. Finishing in the bottle is 9-10 months minimum. Finally, a remarkable barrel fermented Chardonnay (Chardonnay Buschet), a "base" Chardonnay and very fine Dolcetto, Barbera and Nebbiolo are made.

