

BRICCO MAIOLICA

# Contadin Barolo

Denominazione di Origine Controllata e Garantita



100% Nebbiolo grapes.  
0,5 ha vineyard (about 3.000 bottles).  
Facing east (300 meters above sea level).  
Garnet red coloured with orange shades.  
Rich bouquet with hints of plum, liquorice, spices and truffles.  
Full flavour, tannic and balsamic.



We had both an ambition and after joining our energies together we realized it: to have a vineyard from Nebbiolo of Barolo.

We are engaged to look for this vineyard and we found it in our town and the production began with the harvest 2012.

Called Contadin (pronounced in Piemontese dialect "Cuntadin") in honor to our roots and in the label the dry figure of Simon Castella (father of Claudia), important support in the research of this vineyard. The Contadin is a traditional Barolo fermented in steeltanks using an ancient method called "a cappello sommerso" and it is refined in oak barrels of Slavonia of 20 hl for 24 months, then it is matured in bottle for about 8 months.

This wine is perfect with roast, boiled meats, braised, wildmeat and hard cheeses of medium and long aging.

Best served at 18°/20° C.

**Azienda Agricola Bricco Maiolica S.S.A.**

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