



AZIENDA AGRICOLA LUIGI VICO

Langhe Nebbiolo

Luigi Vico's family roots in the Barolo village of Serralunga d'Alba reach back to 1694. His own passion for viticulture started when he was just a boy, helping his grandparents tend their vineyards in Serralunga during the summers. As an adult, however, he left the region for work, yet still longed for the hills of Piedmont. With the long-awaited expiration of rental contracts on his family's land, Luigi realized that he could honor his family's legacy by reclaiming his vineyards and crafting, finally, a Barolo wine from the family land. Luigi has partnered with one of Serralunga's most respected and talented winemakers, Davide Rosso of Azienda Agricola Giovanni Rosso, to help him craft his wines.



WINERY: Azienda Agricola Luigi Vico

WINEMAKERS: Davide Rosso

ESTABLISHED: 2016

REGION: ITALY • Piedmont • Serralunga d'Alba

APPELLATION: Langhe Nebbiolo DOCG

BLEND: 100% Nebbiolo

VINEYARDS: An estate vineyard just outside the Barolo appellation, facing northwest, near the plot 'Prato Donne' (where the estate grows its Moscato) and near cru 'Rivette' in Serralunga d'Alba. At some 1,200 feet above sea level, the vineyard was planted in 2017.

AGE OF VINES: 10 years, on average

WINEMAKING: Hand-harvested. Destemmed; fermented on indigenous yeasts in stainless steel tanks. Aged in a combination of French oak cask and tonneaux for 10 months.

TASTING IMPRESSIONS: Aromas of pink and red rose petals, light smoke, cherry and raspberry. Medium-bodied, fresh and juicy

PAIRING SUGGESTIONS: Air-dried salami; foccacia; carne crudo



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