



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Lorens Barolo Bricco Ambrogio DOCG

100% Nebbiolo. Garnet red with orange reflections. Great complexity and finesse with notes of ripe plum and licorice. Full, richly structured and harmonious on the palate with a long finish.

"You need the best grapes because here, because people really understand wine well. So if you don't make the right choices when you're making your wine, they will buy it elsewhere."

---

**Wine exported to:** USA

---

## Most recent awards

**JAMES SUCKLING:** 95

**VINOUS:** 93

**IAN D'AGATA:** 94

**WINE ENTHUSIAST:** 94 Editor's Choice



## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	25 days
Type of yeast:	Cultivated
Maceration technique:	Submerged cap
Length of maceration:	25 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	25 hL
Type of oak:	Austrian
Aging before bottling:	Min. 38 months
Aging in bottle:	12 months
Closure:	Diam



## Vineyard

Organic:	Sustainable
Vineyard location:	Roddi
Soil composition:	Clay in southeast and limestone in south
Vine training:	Guyot

Altitude:	919 feet (280 meters) above sea level
Vine density:	4,300 vines per ha
Yield:	6,000
Exposure:	South/Southeast
Years planted:	1963-1968
Time of harvest:	Early to mid October
Total yearly production (in bottles):	5,200



## Tasting Notes and Food Pairings

Tasting notes:	Garnet red with orange reflections. Great complexity and finesse with notes of ripe plum and licorice. Full, richly structured and harmonious on the palate with a long finish.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Pairs well with red meat, game, and aged cheese.
Aging potential:	20-30 years
Alcohol:	15%
Winemaker:	Walter Lodali and Umberto Cagnasso