



Langhe Nebbiolo D.O.C. *Bricco Magno*

Il Bricco Magno is a wine with a long-standing history. Its label features an original painting dating back to 1899, discovered in the Cappallotto farmhouse, depicting the vineyard rising in front of the Villadoria winery. "Great Hill" is the meaning of its name, perfectly reflecting a wine created many years ago by Pietro and Daniele Lanzavecchia and today serving as the flagship of the Villadoria brand around the world. Its style is contemporary, combining the strength and character of its terroirs with the precision of modern winemaking techniques.



Grape Variety

Nebbiolo

Production Area and Vineyard Characteristics

The grapes come from carefully selected vineyards throughout the Langhe region. The production area includes highly diverse territories, with soils ranging from calcareous marl to sandy formations. Through careful vineyard selection, the winemaker identifies the most suitable sites capable of producing loose clusters and small berries, ideal for crafting this premium wine. Average yield is approximately 60 hectolitres per hectare, and the training system used is Guyot.

Vinification

The grapes are destemmed and gently crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks. Maceration lasts between 10 and 15 days, depending on the vintage. Frequent *délestage* operations help extract the finest compounds from the grape skins. Malolactic fermentation occurs after racking.

Ageing

The wine is aged in small oak barrels for a period that varies according to the vintage until the ideal balance between aroma and palate is achieved.

Tasting Notes

Deep ruby red in colour with garnet reflections. The bouquet reveals aromas of violet, rose petals and small red berries. On the palate, it is fresh, vibrant and modern, while remaining full-bodied, smooth and persistent. The finish is harmonious and enveloping. Its lively acidity is well integrated with delicate toasted and spicy notes derived from oak ageing.

Food Pairings

A versatile wine that pairs well throughout a meal, from appetizers to main courses. It reaches its full expression with pasta dishes, meat-based recipes, and both fresh and aged cheeses.

Serving Temperature

18°C (64–65°F).

Alcohol Content

13 - 13,5% Vol.