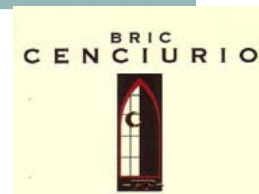


# BRIC CENCIURIO



## History

The agricultural firm “Bric Cenciurio” was born at the end of the eighties from an idea of the oenologist Franco Pittatore to unite the land he owned in Barolo to the land in Magliano Alfieri owned by his wife, Fiorella, and his brother-in-law, Carlo. During these years, the firm bought more land in Castellinaldo and started new plants. The 11 hectares of land (3 of which are in Barolo) are led by Carlo, Fiorella, and her sons Alessandro and Alberto Pittatore (both oenologists, with a strong passion for the land they inherited from their father and uncle). The firm produces almost 35,000 bottles of Barbera d’Alba Superiore, refined in barriques, Birbet, Langhe Nebbiolo, Roero Arneis, Langhe Rosso and Barolo.

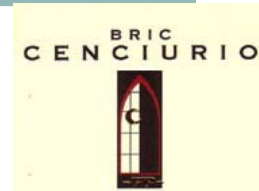


## Description (Gambero Rosso)

This is a family operation, with mother Fiorella, the two children Alessandro and Alberto, and uncle Carlo all contributing to work in vineyards and cellar. The vines are located in two municipalities, in Castellinaldo for arneis, and in Barolo for barbera, nebbiolo, cabernet sauvignon and brachetto. Beginning with the former, the arneis-based Vendemmia Tardiva, matured in 24-hectolitre casks, is truly superlative, showing structured, soft and elegant. Equally fine is the steel-fermented standard ‘06, with appealing aromatics and good progression. Nebbiolo ‘05 shows careful crafting, with impressive expression and length. The same goes for Langhe Rosso di Caialupo ‘04, which reflects good cabernet typicity on the nose, superb structure and development. Barbera Naunda ‘05 is crisp and already shows nice balance. As for the two Barolos, Costa di Rose ‘03 offers a complex, intense nose, an imposing alcohol-rich palate and a good measure of elegance. Costa di Rose Riserva ‘01 has found harmony, with a generous bouquet and remarkable length.



# BRIC CENCIURIO



## Vineyard

Including the Roero land, the winery currently has 10 hectares under vine, planted to arneis (which is produced in three different versions: one steel-fermented, one oak fermented, and a third a botrytised-grape passito), barbera, Nebbiolo d'Alba, and others, at Magliano Alfieri and Castellinaldo. The Nebbiolo for Barolo grows in the prestigious Costa di Rose area, in a vineyard of barely 2 hectares, with vines from 12 to 25-30 years old. Future plans fall for a gradual increase in production of the current Barolo (the present vineyards would supply for up to 10-12,000 bottles), as well as the creation of another.

## Winemaking

Bric Cenciurio takes our name from a part of a hill in the municipality of Castellinaldo. The wines are produced with the most traditional and biological techniques. Even using the best new techniques of production, we always take care of the most traditional methodologies. We comply with the regional law 2078, meant to reduce the use of fertilizers and herbicides. We think that the wine, a living product that is always evolving in time, must develop its characteristics freely. Using the best new production techniques, we always remember the traditional methodologies, following the lunar phases, time, temperatures, and all the best conditions for the production in the vineyard and in the cellar.

Fortune often favors the brave, and Bric Cenciurio's debut as a Barolo producer coincided with the great vintage of 1999, when they produced about 3,000 bottles using fermentations of average length (about 10 days) and maturation in used French oak tonneaux for about 24 months, followed by a year in steel.

BRIC  
CENCIURIO

Owner: Fiorella Sacchetto Pittatore and  
her sons, Alessandro and Alberto Pittatore

Bric Cenciurio  
Azienda Agricola di  
Sacchetto Pittatore Fiorella

Via Roma, 24  
12060 Barolo (CN) - Italia

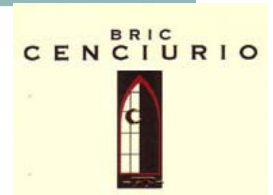
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# BRIC CENCIURIO - wines

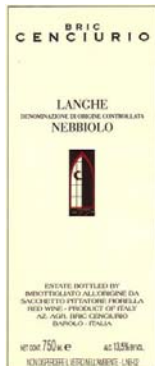


## Roero Arneis DOC Sito dei Fossili

*The presence of fossils in the soil gives the wine a richness of mineral salts, so that the wine is very sweet-smelling, lightly aromatic and tasty. The wine has a great balance: the acidity and the scents, the taste with its touch of wood create a unique and round body.*

**Varietal:** 100% Arneis

**Winemaking:** The harvest begins during the first 10 days in September after a super-ripeness of the grapes. The wine is aged for six months. During this period we pump the yeasts and the thin lees from the bottom of the tank to the top. Bottling is May-June. The grapes, collected into the crates, remain for about two weeks in freezers at a temperature of 0°C. Here the skins end the maturation process so that the aromatic substances can quickly flow in the juice during the pressing. The grapes are softly pressed. The must is decanted by nature, and then it is ready for the winemaking process that takes place for 40 days in oak barrels.



## Langhe Nebbiolo

*Wine produced with grapes coming from Barolo and from Roero. It can be aged for another four or five years.*

**Varietal:** 100% Nebbiolo "Lampia e Rosè"

**Winemaking:** The grapes are harvested in the first ten days of October. The grapes are crushed immediately, and for 7-8 days the temperature is closely controlled during the fermentation and the maceration processes. The wine is racked off and aged into barrels for 13-16 months. The type of barrels we use depends on the vintage year. The wine is transferred into bottles for some months, where it can express all the elegance of this vine variety. Bottling is in July and August.



## Barolo DOCG "Costa di Rose"

*The vineyards are located within the commune of Barolo in the area that borders on Monforte d'Alba in the "sottozona" "Costa di Rose." The soils in this area help the production of some pronounced young wines which have the capacity to mature, to improve and to reveal the elegance of this important Barolo wine.*

**Varietal:** 100% Nebbiolo

**Winemaking:** Grapes are harvested in the second ten days of October. After the crushing, the grapes stay 1-2 days at a temperature of 5-7°C, then the fermentation and the macerations start and continue for 10-12 days. Just after the drawing process, the wine is refined for two years in 500-700 liter bottles. During the last period of the aging, the wine is carried out in stainless steel tanks for six months, and then for eight months in the bottle.