

Domenico Clerico,
Barolo `Briccotto` 2021
Barolo, Piemonte, Italy



Grape Varieties	100% Nebbiolo
Winemaker	Oscar Arrivabene and Gianmatteo Raineri
Closure	Natural Cork
ABV	14.5%
Acidity	5.2g/L
Wine pH	3.5
Bottle Sizes	75cl

PRODUCER

Domenico Clerico's legacy is remarkable and his impact on Langhe winemaking was significant. He and a small group of other producers were part of the Barolo renaissance of the late 1970s and early 1980s, taking this denomination from relative obscurity to what it is today: a unique territory consistently producing some of the world's best wines. Following Domenico's premature death in 2017, the estate is now run by his wife Giuliana Viberti Clerico, with the support of her niece Cecilia, nephew Orlando and consultant winemaker Gianmatteo Raineri.

VINEYARDS

Fruit for this Barolo is sourced from Briccotto vineyard which is part of the esteemed MgA Bussia (Bussia Soprana), just below Cicala, in the region of Monforte d'Alba. The vineyard is south facing and at an altitude of 330 metres above sea level. The soils contain Marne di Sant'Agata fossil marl from the Tortonian period, with a high percentage of sand in the soil, which contributes to the aromatic character of the wine. The vines were planted in 1965.

VINTAGE

The 2021 vintage began with a mild yet rainy winter, including some snowfall, ensuring an excellent water supply for the growing season ahead. A long period of stable weather extended throughout spring and summer, with moderate temperatures—an ideal year for canopy management. Two key rainfalls marked the vintage: one at the end of August and another in mid-September, both of which created the perfect conditions for optimal ripening. A notable feature of this vintage was the strong temperature variation from mid-September onward, which led to a significant accumulation of polyphenols, contributing to the richness and deep colour intensity of the 2021 wines.

VINIFICATION

The grapes were picked by hand into small crates to prevent damage to the berries and immediately brought to the cellar. Grapes were then carefully selected on a sorting table and destemmed using dry ice to prevent oxidation. 90% destemmed grapes and 10% whole clusters were added directly into the tank. Fermentation with natural yeasts began after about 3-5 days. Gentle pump-overs took place once a day for selective tannin extraction. The total maceration time was 20 days. Malolactic fermentation was completed before the end of winter in stainless steel tanks. The wine was aged in a 7 hl Austrian oak cask and finally bottled without any fining or filtration.

TASTING NOTES

Vibrant ruby red in colour. This is an elegant and scented Barolo with notes of macerated cherry, raspberry, blackberry candies, tobacco, violet flowers and orange zest. This is supported by dense yet refined tannins, which yield to the ripe fruit in the end.