

# BARBERA D'ALBA SUPERIORE DOC

## BRICCO CICHETTA



**COLOR:** intense, almost dark ruby red with violet reflections

**PERFUME:** intense nose of ripe fruit, hints of spices, licorice and vanilla.

**TASTE:** in the mouth it develops texture and power, you can feel notes of ripe cherries, berries and mineral notes with a long, persistent final.

**VINE:** 100% Barbera

**CULTIVATION AREA:** Vineyards located in Madonna di Como on a hilltop, exposure: 360°. Soil composed of calcareous marl and clay. Altitude: between 300 and 340 m. a.s.l. Bricco Cichetta is an old vineyard of more than 50 years.

**PRUNING METHOD:** Guyot

**YIELD PER HECTARE:** 6000 Kg obtained through cluster thinning.

**HARVEST TIME:** usually in the last ten days of September.

**VINIFICATION:** fermentation in temperature-controlled stainless steel vats between 28°C and 30°C for about 10 days, several rackings and malolactic fermentation.

**AGEING:** 2 months in big Slavonian oak barrels of 25 hectoliters.

**LIFE SPAN OF THIS WINE:** Full-bodied wine with great ageing potential, it can give intense emotions for more than 10 years.

**SERVING TEMPERATURE:** 17°/18°C

**PAIRINGS:** It goes very well with bollito misto alla piemontese (different kinds of boiled meat), braised beef and tagliolini pasta with mushroom sauce. Thanks to its great texture, Bricco Cichetta matches perfectly with the robust dishes of the Italian Cooking.