

Barbera d'Asti DOCG "Bricco"



Grape variety: 100% Barbera

Training system: espalier, with short Guyot pruning

Characteristics of the soil:
predominantly clayey– marly soils

Geological profile of the area: hilly landscape at 400-450 metres above sea level. Southern hillside position

Yield per hectare: about 70 quintals

Harvest period: September

Vinification: traditional. Fermentation takes place at a temperature of about 27 °C in stainless steel tanks. After racking, it is placed in malolactic fermentation

Refining: in bottle for 3-4 months

Organoleptic profile: Intense red in color, with pleasant hints of raspberry and black cherry. On the palate it offers harmony, softness and elegant spicy notes.

Serving temperature: ideally at 16-18°C

Serving suggestions: it is a wine for the whole meal that can accompany first courses, white and red meats.