

BRAIDA

BRICCO DELL'UCCELLONE



Intense ruby red color, with purple hues. Notes of red berries, mint and vanilla. The bouquet is rich, aromatic and complex with a remarkable intensity and multilayered concentration. The wine is generous, voluptuous and full-bodied with a multidimensional structure, perfectly balanced between the grape characteristics and high quality oak, with a persistent long finish. It pairs with heavy meat dishes, roasts, seasoned meat dishes and aged cheeses.

Color: White

Grapes: 100% Barbera

Soil: Medium heavy textured, sandy and clayey

Age of Vines: 40-50 Years old

Altitude: 180-200 m/above sea level

Aspect: South/SouthEast

Training System: Guyot

Yield per HI/Ha: 60 HI/Ha

Fermentation: Fermentation In Stainless Steel Tanks, within skin contact (maceration)

Aging: 15 Months in 225 L oak barrels, followed by 12 Months in the bottle prior to release

Production: 5,000 Cases

Sustainably Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/briccodelluccellone](https://www.sevenfifty.com/briccodelluccellone)