

BRAIDA

BARBERA D'ASTI 'BRICCO DELL'UCCELLONE'



Intense ruby red in 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 and full-bodied with a multidimensional structure and persistent finish. It pairs well with heavy meat dishes, roasts, seasoned meat dishes and aged cheeses.

Color: Red

Grapes: 100% Barbera

Soil: heavy textured, sandy and clayey

Age of Vines: 40-50 Years old

Altitude: 180-200 m

Yield per HI/Ha: 60 HI/Ha

Farming practices: sustainable

Yeast: cultured

Skin maceration: 20 days

Fermentation vessel: stainless steel

Malolactic fermentation: yes

Aging: 15 months in 225 L oak barrels, followed by 12 months in the bottle

Production: 60,000 bottles per year