

BRAIDA

BRICCO DELLA BIGOTTA



Ruby red color, with purple hues. Rich, intense and persistent aromas of liquorice, violet, plum and vanilla. Intense sour cherry compote and plum flavours, roast coffee and white pepper. Very well balanced, rubenesque and intense. Accompanies roast meats, wild game and hard cheese.

Color: Red

Grapes: 100% Barbera

Soil: Medium heavy-textured, sandy and calcareous

Age of Vines: 50 Years Old

Altitude: 180-200 m/above sea level

Aspect: West

Training System: Guyot

Yield per Hl/Ha: 60 Hl/Ha

Fermentation: Fermentation In Stainless Steel Tanks, within skin contact (maceration) for 20 days

Aging: 18 Months in barriques, then 1 Year in the bottle prior to release

Production: 5,000 Cases

Sustainably Produced ☺

Represented by Soilair Selection

[Sevenfifty.com/briccodellabigotta](https://www.seventy.com/briccodellabigotta)