

BRAIDA

BRICCO DELLA BIGOTTA



Ruby red in 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: 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 HI/Ha: 60 HI/Ha

Fermentation: Fermentation In Stainless Steel Tanks, with skin contact for 20 days

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

Production: 60,000 bottles per year

Sustainably Produced ☺

Represented by Soilair Selection

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