

BARBERA D'ASTI SUPERIORE

Denominazione di Origine Controllata e Garantita

BRICCO



VINTAGE

2021

VINEYARD/CRU

Single Vineyard Bricco di Nizza

PLACE

Nizza Monferrato

GRAPE

100% Barbera

CLASSIFICATION

Barbera d'Asti DOCG Superiore

BOTTLES

9490 bottles

HIGHT ABOVE SEA-LEVEL

235 m

DIRECTION OF THE VINEYARD

Top of the hill

AVARAGE AGE OF THE VINES

5 years

HARVESTDATE

08.10.2021

FERMENTATION PERIOD

7 days in horizontal vinification tank

BOTTLING DATE

16.05.2024

STEELTANK

12 months in temperature controlled steel tank

OAK

18 months in oak barrels from Fabbrica Botti Gamba (1st, 2nd & 3rd passage) from Allier, Tronçais, Never and Fontainebleau

STOPPER

Amorim Xpur Qork

NON-DETECTABLE

*TCA PERFORMANCE

Guaranteed TCA free

Negative carbon footprint (positive)

SUGAR CONTENT

2,46

ACIDITY CONTENT

5,97

DRY EXTRACT

28,6

ALCOHOL LEVELS

15,5%

COLOR

Ruby red color, with violet reflections

AROMA

A wine with an intense and rich aroma. It has typical and delicious barbera scents like cherries and blackberries. In addition, anise, vanilla and incense are recognized.

TASTE

A rich and intense bouquet with ripe cherries, toasted coffee and vanilla. Pleasant and gentle tannins together with a suitably high acidity, gives this wine a perfect balance, and a marvelous example of what a barbera should be.

SERVING TEMPERATURE

16 - 18 degrees Celsius

CONSUMPTION WINDOW

2024 - 2035

WINEMAKER

Susanna Galandrino & Alberto Adamo

FOOD PARING

Braised veal, mushroom risotto, powerful vegetarian dishes with root vegetables, truffle tajarine and steak tartare.



VINORY®