



VIGNA DEI BRICCHETTI

BARBERA D'ASTI SUPERIORE D.O.C.G.

A red wine with a full body, rich in fruity flavors, this Barbera Superiore shares the strength and personality of our Monferrato hills.

Grape: 100% barbera (70 q/ha)

Vine training system: Espalier with Guyot pruning

Harvest: By hand during the last ten days of October

Winemaking: After destemming and crushing, grapes are fermented in contact with the skins for 15 days at 26-28° C with daily pump-overs. After devatting and malolactic fermentation, the wine is racked to barriques

Aging: 12-14 months in French oak barriques with fine grain and medium toasting

Alcohol content: 14%

Color: Purple, garnet-reddish hue

Aroma: Ripe fruit with well-blended spicy and toasted notes

Taste: Warm, harmonic, with good structure and persistence. Pleasant tannins on the finish

Food pairings: Roasted meat and aged cheese

Serving temperature: 18° C