



BRICCO DEI GUAZZI

Monferrato - Piemonte

Barbera d'Asti

Barbera d'Asti DOC



This wine is capable of expressing a typical nature, while keeping its distance from the stereotype that presents Barbera as an 'edgy' wine. Highly appreciated for its great range and the optimal balance of all of its features, it is a 'rotund' charming wine that's approachable and flattering.

Grapes: Barbera 100%

Origin: Olivola, company-owned grapes

Terrain Type: Marly, calcareous

Altitude: 120 – 150 m above sea level

Cultivation method: Guyot

Vineyard density: 4.500 vines per hectare

Grape yield: circa 72 tons per hectare

Alcohol proof: 13.50%

Vintage on sale: 2009

Wine-making:

After being manually harvested, these grapes are pressed and de-stemmed. The marcs obtained are left to macerate for a week in large steel vats in contact with the musts at a temperature ranging from 25° to 28° C. Frequent re-pouring allows for optimal color extraction and good body. Malolactic fermentation is carried out; next, the wine is placed in 30-hectoliter barrels for approximately 6 months. The wine then undergoes an in-bottle refinement process lasting four months.

The wine:

Ruby-red and intense, this quasi impenetrable wine has violet hues. The nose will perceive its warm fruity hints and you'll find the scent of small red berries and preserves. To the palate, it proves round and full-bodied with a well-tamed rustic nature and a thick silky tannic texture. Barely spicy at the finish, it maintains excellent persistence.

Combinations:

It makes a great match for the most typical dishes of the Monferrina area, especially meat-based specialties.