

Barbera d'Alba Bricco S. Biagio DOC

With its impressive impact and enveloping nature, Barbera Bricco San Biagio displays all the beauty of the personality of a historic vineyard that is over 60 years old.

Grape variety: 100% Barbera

Vineyards: in the Bricco San Biagio subzone of La Morra

Position: hill, with southerly exposure, at an altitude of 250 m above sea level

Soil: sandy-calcareous-clay

Yield per ha: 40 hl.

Average age of vineyards: 60-65 years

Plant density/ha: 7,000 vines

Annual production: 2,500 bottles

Vinification: temperature-controlled maceration in steel

Ageing: in French oak

Alcohol content: 14 - 14.5%

Acidity: 5.4 - 5.8 g/l

Cellar life: 6-8 years

Description: compact ruby red colour with purplish highlights. Sweet bouquet featuring spices and red fruit with balsamic and floral reminiscences. Rich and powerful on the palate, supported by a vibrant crispness and a wonderful persistence in the finish.

Pairing suggestions: the ideal accompaniment for pasta dishes with game sauces, boiled and roast meats and medium-mature cheeses.

