

“Braida”

Braida Il Bacialè



CLASSIFICATION:

Monferrato Rosso DOC.

GRAPE VARIETIES:

60% Barbera, 20% Pinot nero, 10% Cabernet Sauvignon, 10% Merlot.

GROWING LOCATION:

Castelnuovo calcea (AT), Piedmont.

VINEYARD:

The loose soil made of limestone sand and is therefore lighter. The soil heats up quicker, even the deeper layers of subsoil, allowing the roots to start working earlier. Altitude 755 ft a.s.l.

CULTIVATION - HARVEST:

Rows with Guyot system (single and double), manual harvest with grape selection.

MATURATION AND REFINEMENT:

The grapes are processed separately, alcoholic fermentation in steel tanks and malolactic fermentation takes place in wooden casks. The wine is aged partially in big wooden vats and the remaining part in small oak casks for 12 months. Assemblage is followed by a period in the bottle of 6 months.

TASTING NOTES:

Ruby red color. Warm mouth feel, with plum, black pepper and cinnamon with a persistent finish. Elegant and complex wine.

ALCOHOL CONTENT: 13,5% vol.

RECOMMENDED PAIRINGS: Appetizers, red and white meats, young cheese.

SERVING TEMPERATURE: 60°-65°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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