

“Braida”

Braida Bricco dell’Uccellone



CLASSIFICATION:

Barbera d’Asti DOCG.

GRAPE VARIETIES:

100% Barbera.

GROWING LOCATION:

Rocchetta Tanaro (AT), Piedmont.

VINEYARD:

The soil is composed of equal proportions of sand and clay; this medium-heavy textured soil produces wines with rather intensely aromatic and savoury flavours compared to looser soils. Altitude 525 ft a.s.l.

CULTIVATION - HARVEST:

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

MATURATION AND REFINEMENT:

Temperature controlled maceration with careful cap management for 20 days. Refinement 15 months of ageing in barriques followed by minimum 12 months in the bottle.

TASTING NOTES:

Intense ruby red with purple hues. Notes of red berries, mint and vanilla. The bouquet is rich, aromatic and complex with a remarkable intensity and multilayered concentration. The wine is generous, voluptuous and full-bodied with a multidimensional structure, perfectly balanced between the grape characteristics and high quality oak, with a persistent long finish.

ALCOHOL CONTENT: 14,5% vol.

RECOMMENDED PAIRINGS: Heavy meat dishes, roasts, also seasoned meat dishes and aged cheeses.

SERVING TEMPERATURE: 60°-65°F.

BOTTLE SIZES AVAILABLE: 0.75 l.

RATINGS: Wine Spectator 91 pt vintage 2013; 92 pt vintage 2011, 2010, 2009.



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