

“Braida”

Braida Montebruna



CLASSIFICATION:

Barbera d'Asti DOCG.

GRAPE VARIETIES:

100% Barbera.

GROWING LOCATION:

Montebruna, 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, maturation in large oak barrels for 12 months.

TASTING NOTES:

Violet ruby red color. Well defined fragrances of ripe cherry and small red fruits. Intense mouth feel, full-bodied and harmonious, with a long lasting finish. Excellent, well balanced, fragrant, pleasant to drink.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS: Pasta-based first courses, red or white meat main courses, cheese and salami.

SERVING TEMPERATURE: 60°-65°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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