



BRICCO DEI GUAZZI

Barbera d'Asti

DOCG

A wine capable of expressing its typicality while freeing itself from the stereotype that Barbera is an edgy wine. Great thickness and excellent balance in each component, for a round and fascinating wine, easy to approach.

GRAPES	Barbera
GRAPE YIELD	About 70-80 quintals/hectare
AREA	Monferrato alessandrino - Olivola
ALTITUDE	From 150 to 250 m asl
GRAPE TRAINING	Simple guyot
AGE OF THE VINEYARD	15 years
PLANTING DENSITY	5000 trees /hectare
AGING	12 months in barrels of 15-20 hl and at least 4 months in bottle
VINTAGE	2019
FIRST VINTAGE	2005
ANALYSIS DATA	Alcohol 15% vol., Total acidity 5,6 g/l
AGING POTENTIAL	7-8 years

Production area

Barbera grows in vineyards facing south-west, such as the Torre Vineyard which is characterized by its alternation of calcareous marl with soils rich in clay and iron, peculiarities that allow to obtain elegant and fragrant wines.

Winemaking

The grapes are crushed and de-stemmed and the marc obtained is left to macerate for a week in contact with the musts at a temperature between 25 ° and 28 ° C, in large stainless steel tanks. Frequent pumping over allows excellent color extraction and good body. The malolactic fermentation is carried out and then, the wine is placed in barrels of 15-20 hectoliters for about 12 months. A bottle refinement of at least 4 months follows.

Taste

COLOUR: Intense ruby.

BOUQUET: Intense, enveloping and complex aroma, well balanced with the alcohol component. The nose first releases notes of ripe cherry, plum, violet and spices.

PALATE: At taste it is vibrant, with elegant and silky tannins that emerge in the mouth and complex the olfactory sensations. Excellent acidity, characteristic of the variety.

Pairing

Perfect throughout the whole meal with traditional Monferrato dishes, such as agnolotti with three roasts, and San Damiano D'Asti capon. Ideally paired with platters of cheese and typical cold cuts, such as the black velvet of the Queen and the Baciato di Ponzzone fillet. Recommended serving temperature: 16- 18° C.

