

"Bricco Gigi" Barbera d'Alba Superiore

Productive procedure

After the manual grape harvest in crates, the grapes are de-stemmed and crushed and left to ferment "a cappello emerso" at a controlled temperature (28°C) with daily pump overs; maceration lasts 15 – 20 days and after the racking off it is decanted various times to facilitate the clarification of the wine. The malolactic fermentation begins at the beginning of November and at the beginning of January it is poured into barrels where it will age for about 18 months before being bottled.

Sales begin after six months of ageing in the bottle.

Tasting

Vivid dark ruby red colour with slight violet reflexes.

The nose reveals a clear ample scent with notes of rose, blackberry, chocolate and vanilla.

On the palate it is full, harmonic and luscious with a pleasant persistent aftertaste.

Comment

An important and age-able red wine.

It accompanies meat based second courses or fresh cheeses.



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