

WINES

BRICCOMORA

Barbera d'Asti DOCG



GRAPE VARIETY: Barbera
MUNICIPALITY: Acqui Terme
AREA: 5 hectares
EXPOSURE: East
COORDINATES: 44.704848, 8.419151
ALTITUDE: 380 m above sea level
YEAR OF PLANTING: 2005
SOIL: predominantly clayey with sandy components in the highest part of the vineyard.



VINIFICATION: Vinification involves maceration on the skins for 12 days in steel tanks, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking is carried out in steel tanks until the completion of malolactic fermentation and subsequent ageing in steel tanks for 12 months before bottling.



TASTING NOTES

COLOUR: Wonderfully deep ruby red

BOUQUET: red berries with notes of marasca cherry, plum and a slight herbaceous hint.

TASTE: medium body, good freshness, moderately tannic.

PAIRINGS: mixed antipasti, grilled vegetables, tajarin with meat ragù



LONGEVITY: over 10 years.

TYPE OF BOTTLE: Burgundy bottle with an elongated neck and amber colour made exclusively for Scarpa, with the winery's trademark imprinted on the glass.

FORMATS: 0.75 L – 1.5 L

