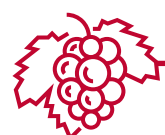


WINES

I BRICCHI

Barbera d'Asti DOCG



GRAPE VARIETY: Barbera
MUNICIPALITY: Acqui Terme
AREA: 4.5 hectares
EXPOSURE: East
COORDINATES: 44.707462, 8.418973
ALTITUDE: 400 m above sea level
YEAR OF PLANTING: 2005



VINIFICATION: Vinification involves maceration on the skins for 15 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. For ageing, we use a 50 hL French Allier oak barrel for a period of 22 months. After bottling, the wine is left to rest for 6 months before being put on the market.



TASTING NOTES

COLOUR: Deep ruby red
BOUQUET: ripe red fruit, plum and wild cherry emerge with herbaceous hints in the background.
TASTE: medium-structured body, supported by good freshness, slight tannin, mineral notes on the finish.
PAIRINGS: Tagliatelle with meat ragù, meat-filled agnolotti del plin, lasagne alla bolognese.



LONGEVITY: over 20 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

