



BRICCO DEI GUAZZI

# Barbera d'Asti

## SUPERIORE

### DOCG

Our Barbera Superiore is the Monferrato par excellence, proud and lashing. Its grapes grow in the Costa vineyard, the perfect vineyard for this variety: steep, dry, sunny, harsh, but capable of infusing body and structure to this intense and long-lived wine.

GRAPES	Barbera
GRAPE YIELD	About 60-70 quintals/hectare
AREA	Monferrato alessandrino - Olivola
ALTITUDE	From 150 to 250 m asl
GRAPE TRAINING	Spurred cordon
AGE OF THE VINEYARD	20 years
PLANTING DENSITY	4800 trees /hectare
AGING	18 months in barrique plus at least another 6 months in the bottle
VINTAGE	2019
FIRST VINTAGE	2019
ANALYSIS DATA	Alcohol 16% vol., Total acidity 5,8 g/l
AGING POTENTIAL	8-10 years

#### Production area

**Costa Vineyard** traditionally called Sangonin, was registered as a cru by Luigi Veronelli. Exposed to south, its soil is marly calcareous white and for this reason, entirely dedicated to Barbera which in this vineyard, gives a full-bodied wine, suitable for aging. Planting of the vines is characterized by a considerable incline (up to 20%) which prevents any water stagnation, even in the wettest periods.

#### Winemaking

After destemming and pressing, the pomace 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. After malolactic fermentation, the wine is placed partly in French oak barrels and partly in 15-20 hectolitre barrels for about 18 months, followed by at least 6 months of bottle aging.

#### Taste

Intense ruby red color with purple hues, typical of the grape. The perfume is intense, enveloping and complex, balanced with the alcoholic component: the floral notes of violet are followed by hints of overripe fruit, plum, blackberry and blueberries, ending with spices and licorice. The sip is enveloping and warm, with tannin present in a discreet and elegant way. The characteristic acidity of the variety guarantees a long life to the wine.

#### Pairing

Perfectly paired with important first courses, traditional Piedmontese meat sauces, as well as boiled meats or the classic bagna cauda. A wine recalling the flavors of autumn and winter, but it's also an excellent companion for recipes based on tasty fish such as cod. Recommended serving temperature: 18° C.

