

The Barbera Wines

This new selection is carried out in our partners' vineyards registered at the DOCG Nizza; the vineyards are located on the sunny slopes of clayey and sandy marls, strictly with south to south-west/south-east exposure. The described "Bricco Laudana" vineyard (Laudana is the name of the hill ridge where the grapes for the production of the same wine are cultivated) is located in an area considered by the old wine growers of Vinchio as the most suitable one for

producing the barbera grapes. The grapes from the Bricco Laudana are picked in single 20 kg crates only at the peak of their maturation when can be vinified at their best. After pressing, maceration is carried out in vertical vinificator with leaching programs and temperature control. Then racking off is carried out after about ten days of maceration. The refinement, once the malolactic fermentation is accomplished, is done partly in 75 hl wooden casks, and partly in small 225 l oak casks. Periodic organoleptic and laboratory controls are carried out to check its evolution and determine the right moment for bottling. After 18 months of refinement in wooden casks and bottles (starting from the 1st January after the grape harvest), the Bricco Laudana is ready to be enjoyed: it is brilliant, with a deep ruby-red colour verging on garnet red after ageing, with an intense ethereal, slightly spicy scent, and a velvety boisè. In the mouth it is full-bodied, with good structure, harmonic and round, with light and sweet tannins, very lingering.



Laudana

• Nizza DOCG - 750 ml •



Varietal	Barbera 100%
Winemaking	Destalking and crushing, maceration at controlled temperature in programmable tanks for about 10 days..
Ageing process	In 75 hl French oak casks and in small 225 l French oak casks and bottle at least for 18 months.
Alcohol	14 % by Vol.*
Garde probable	over 10 years*
Serving Temperature	18° C.
Food pairings	Perfect to be paired with first courses with meat or mushroom sauces. Braised and roast red meats, game. Good with marbled, spicy and mature cheeses.

*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

