

# LA BRICCONA

## BARBERA DEL MONFERRATO

D.O.C.  
FRIZZANTE



La Briccona was once a 17th century petticoat but today, and not only in the Piedmontese dialect, it defines a smart, clever and exuberant woman. This name interprets in the best possible way this version of fizzy Barbera which is a traditional style known as “frizzante”.



**GRAPE:** 100% Barbera.

**SOIL:** sandy soils with some clay.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** North East and West.

**VINE TRAINING - DENSITY:** Guyot. 4500 vines per hectare.

**HARVEST:** first two weeks of October. The grapes are hand harvested in the morning so that they arrive fresh and in optimal conditions to start the vinification process.

**VINIFICATION:** after crushing and destalking the grapes, the must is sent to vertical stainless tanks. The alcoholic fermentation and maceration last around 5 days at a constant temperature of 25 °C with automatic pumping overhead to extract the polyphenolic substances from the skin.

**AGEING:** The malolactic fermentation takes place immediately after the alcoholic fermentation and this wine is aged in stainless steel tanks for about 4 months before the refermentation which occurs in stainless steel pressure tank for 20 days at a constant controlled temperature of 25 °C. Then the wine remains in temperature controlled closed tank for about one month at 15 °C followed by 2 months of bottle ageing.

### TASTING NOTES

The colour is a lively ruby red with violet hues. It has an intense fruity nose with characteristic aromas of Barbera. On the palate, the wine is well-balanced and vibrant with pleasant fizziness which makes it so easy drinking. The finish is nicely dry thanks to soft and enjoyable tannins.

**PAIRINGS:** salami and cheeses, light first courses with vegetables or pesto sauce, white meats.

**ALCOHOL CONTENT:** 13% vol.

**SERVING TEMPERATURE:** 18 °C.

**SIZE:** 0,75 l - 1,5 l.