

“Blaida”

Ai Suma



Appellation:	Barbera d’Asti DOC
Produced using grapes:	100% Barbera
Harvest:	Late, around 15 days after the collection of barbera grapes for the Bricco dell’Uccellone
Average yield per hectare:	4000 kg/ha
Vinification:	Fermentation and maceration in stainless steel for approximately 20 days, malolactic and fining in barrels for approximately 12 months.
Alcohol level:	14-14.5 % Vol
Fining in bottle:	12 months
Color:	Very intense ruby red with garnet highlights.
Floral :	Ample, rich and complex bouquet, with many hints of wild berries and background notes of vanilla, liquorice and cocoa. A full flavor, forceful, of large structure but at the same time elegant and sensual, harmonious and quite persistent.
Serving temperature:	10-12° to spring – summer and 15-18° to autumn - winter.
Recommended with the following dishes:	Grand meat and game, aged cheeses.
Anticipated duration of the wine:	10-15 years.
Packaging:	in wood cases of 6 750-ml bottles. – individual large format of 3 l. (Jeroboam).
*FIRST YEAR OF PRODUCTION:	1989