

# “Biaida”

## Bricco dell' Uccellone



<b>Appellation:</b>	Barbera d' Asti DOC
<b>Produced using grapes:</b>	100% Barbera
<b>Harvest:</b>	October
<b>Average yield per hectare:</b>	5000 kg/ha
<b>Vinification:</b>	Maceration on the lees for 20 days. 12 months of fining in barrels.
<b>Alcohol level:</b>	13.5 - 14.5 Vol
<b>Fining in bottle:</b>	12 months
<b>Color:</b>	Quite intense ruby red with garnet highlights.
<b>Floral :</b>	The bouquet is rich, complex, with noteworthy concentration and range. This is particularly evident in the hints of red berries and small fruits; in the background there are mint, vanilla and liquorice spices. The taste is dry, generous, full-bodied and of significant structure, a perfect amalgamation of characteristics of the vine and the contribution of the wood, making a mixture of great softness and grand class, with a particularly long aromatic finish.
<b>Serving temperature:</b>	17-18 C
<b>Recommended with the following dishes:</b>	Heavy meat dishes, roasts, also seasoned meat dishes and aged cheeses.
<b>Anticipated duration of the wine:</b>	10 years and beyond.
<b>Packaging:</b>	In wood cases of 6 750-ml bottles. Boxes of 12 half bottles of 375 ml. Magnum 1.5 l.; Jéroboam 3 l.; Large Format of 5 l.; Balthazar 12 l.

**\*FIRST YEAR OF PRODUCTION: 1992**