

“Biaida”

Bricco della Bigotta



Appellation:	Barbera d’Asti DOC
Produced using grapes:	100% Barbera
Harvest:	October
Average yield per hectare:	6000 - 7000 kg/ha
Vinification:	Maceration on the lees for 20 days. 16 months of fining in barrels.
Alcohol level:	13.5 - 14 % Vol.
Fining in bottle:	12 months
Color:	Ruby-garnet red with violet highlights.
Floral :	Rich, intense and persistent aroma, very well evolved, with sensations of liquorice, violet, plum and vanilla. The taste presents a fruit-spice combination from toasty to spicy, decidedly well balanced, vigorous and intense. The wealth of expression is owed to the spices wrapped around ripe plum (the most evident fruit), giving density and power.
Serving temperature:	17-18 C
Recommended with the following dishes:	roasted meats, game and hard cheeses.
Anticipated duration of the wine:	10 years and beyond.
Packaging:	In wood cases of 6 750-ml bottles. Magnum 1.5 l.
*FIRST YEAR OF PRODUCTION:	1985