

BARBERA D'ALBA SUP. D.O.C. Bricco delle Olive

A Barbera coming from the hills around Serralunga d'Alba that has the character and structure of its native terroir.

Powerful and fresh, the nose reminds one of black cherries and nutmeg. The full and harmonious flavour softens the acidity that is characteristic of the grape.

VINEYARD: Barbera 100%.

SOIL COMPOSITION: Calcareous clay.

EXPOSURE: South/SouthEast.

MICROCLIMATE: Quite moderate, typical of this area, with sea influences.

TOTAL SURFACE AREA: 0,81 ha.

YEALD/Ha: 8.500 kg/ha.

COLOUR: Intense ruby red with garnet reflections.

AROMA: Fragrant and ethereal.

TASTE: Gentle and harmonious.

FOOD AFFINITY: Red meats and wild game, grilled or boiled. To be served at a temperature of 18° C.

