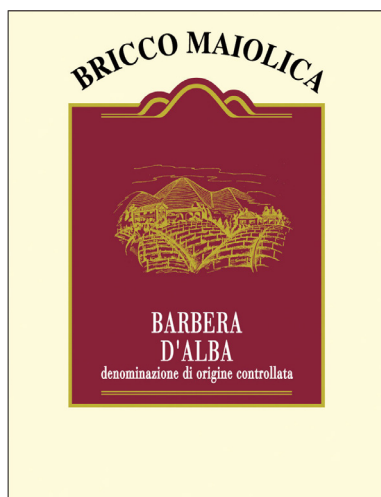


BRICCO MAIOLICA

Barbera d'Alba

Denominazione di Origine Controllata



Grapes: 100% Barbera grapes.
Vineyard: 2 ha vineyard (about 12.000 bottles).
Planted in: 2003.
Facing: south-west (350–370 meters above sea level).
Color: Ruby coloured.
Perfume: Fruity bouquet with hints of red currant and nectarine.
Flavor: Crisp flavour, pleasantly acidulous.

This Barbera is very pleasant and easy to drink, in spite of its natural 13°alcoholic strength.

This wine is our traditional Barbera, it is refined in steel tanks for 10 months. It's a very fruity wine with sensation of currant, bilberry, black cherry, plum and mulberry. This Barbera very velvety, with little acidity, matches well with easy food (pizza, salami, barbecued meat) and soft unripe cheeses. It is ideal with the typical "bagna caöda".

Best served at 16°C.



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