



CASCINA CHICCO
azienda agricola



BARBERA D'ALBA

BRIC LOIRA

Variety of vine: Barbera 100%

Vineyard position: Castellinaldo, Piedmont, Italy
The "Cassina of New Granera" was the property of Malabaila family of Canale; vineyards have been cultivated in this region for a long time.
The vineyards are south-facing and average about 20 years old.

Soil: clayey-limestone

Yield per hectare: 40 hl

Date of harvest: end of September - beginning of October

Wine-making: we are convinced that a good wine is born in the vineyards; thus, we devote time and care to the vines over the course of the year and practice a double-harvest method. The period of harvest is chosen in consideration of the sugar and acidity levels as well as the phenolic maturity. The crushing is done very slowly in order to completely eliminate stems and other unwanted material. The fermentation process is carried out over a week with controlled temperatures, during which period we try to extract as much color as possible. After the fermentation period, the wine rests in French barriques for malolactic fermentation.

Tasting notes: rich fragrance, sumptuous, with a note of red fruits and, at the end, vanilla and liquorice. Full taste, powerful with big structure. It's very elegant, and in the mouth it tastes of plum jam and raisins.

Dishes: best served with red meat and poultry, with medium to long-aged cheeses.

Recommended serving temperature: 18° C.

Via Valentino n. 14
12043 CANALE (CN) - ITALIA
Tel e Fax: +39 0173 979411
cascinachicco@cascinachicco.com
#cascinachicco
cascinachicco.com

