



## “BRICCO” BARBERA D’ASTI DOCG

### GRAPES

Barbera

### PRODUCTION AREA

The vineyards are located in Penango and Cioccaro, on yellowish loamy-clayey soil.

### VINIFICATION

The grapes are crushed and destemmed immediately after picking. Fermentation and maceration with the skins in steel tanks with temperature control for 15-20 days for an optimal extraction of the colour.

### AGEING

After being racked a few times, the wine matures and is usually bottled one year after harvest in autumn.

