



...vini del Piemonte



Barbaresco Bric' Micca

D.O.C.G.

Designation: Barbaresco d.o.c.g.

Vineyards: village of Neive - Bric' Micca

Additional geographic indication: Bric' Micca

Grape-variety: 100% Nebbiolo

Yield: 50 hl./hectare

Facing: south-west

Soil: sandy-calcareous

Vine-training system: Guyot

Fermentation: in steel at a controlled temperature for 10 days, with traditional pumping of the must over the cap

Ageing: 24 months, with 60% in French oak barrels holding 225 litres and 40% in casks of Slavonian oak holding 30 hl

Appearance: deep garnet red with varietal orange hues

Nose: intense, expansive bouquet with floral notes

Taste: dry and full-bodied, with soft entry developing into nicely tannic structure

Pairings: egg pasta dishes, red meat, medium mature cheeses

Alc. by vol: 14%

Serving temperature: 16-18°C