

Ai Suma

“We’re there. This is the right level.” the meaning of Ai Suma in local dialect. A wine produced only in particularly favourable vintages and which represents a kind of “peak” for the Braida wine estate.

APPELLATION: Barbera d’Asti d.o.c.g.

VARIETY: Barbera, late harvest.

VINEYARD: Cru in Rocchetta Tanaro.

FERMENTATION: controlled temperature maceration on the skins for 20 days.

Ageing: 15 months in large 225L oak barrels, followed by 12 months ageing in the bottle.

CHARACTERISTICS: very intense ruby red with garnet glints. Ample bouquet, rich and complex, with numerous hints of forest fruits and undertone notes of vanilla, liquorice and cocoa. A full taste, weighty, great structure but at the same time elegant and sensual, harmonic and very persistent. Ideal with great meat dishes and roasts, even with sauces and mature cheeses.

Serve at 18 °C.



“Braida”