

# Bricco dell'Uccellone

Uccellone is one of the best vineyards on the hilltops of Rocchetta Tanaro. This wine takes its name because once upon a time, in a house adjacent to the vineyard, lived an old lady who always dressed in black and was nicknamed “l’uselun” in Piedmont dialect meaning the big bird (l’uccellone).

**APPELLATION:** Barbera d’Asti d.o.c.g.

**VARIETY:** Barbera.

**VINEYARD:** Cru in Rocchetta Tanaro.

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

**AGEING:** left to mature for 15 months in large 225L oak barrels, followed by 12 months in the bottle.

**CHARACTERISTICS:** very intense ruby red with garnet glints. A rich, complex bouquet, of considerable concentration and depth, particularly highlighted by scents of red fruit and small fruits, several undertones of minty spices, vanilla and liquorice. Generous taste, full-bodied and great structure, the perfect combination of the characteristics of this vineyard and the oak wood barrels, in a mass of great smoothness and sheer class, with a lengthy aromatic persistence.

Ideal with great meat dishes, roasts, even with sauces, mature cheeses.

Serve at 17-18 °C.



“Braidà”