

Bricco della Bigotta

The Bigotta is another one of the best vineyards in Rocchetta Tanaro. This wine takes its name; Bigotta meaning over-devout, from an old lady who once lived nearby and who was more interested in the external practices of religion rather than the spirit of religion itself.

APPELLATION: Barbera d'Asti d.o.c.g.

VARIETY: Barbera

VINEYARD: Cru in Rocchetta Tanaro.

FERMENTATION: maceration on the skins for 20 days. Ageing: 18 months in barrels and 1 year in the bottle.

CHARACTERISTICS: garnet ruby red with purplish tones. Rich, intense and persistent bouquet, fully developed, with sensations of liquorice, violets, plum and vanilla.

TASTE: a mix of fruit and spices, from roasted to decidedly spicy, very well balanced, strong and intense. The richness in expression is given by the spices, which encase the pulp of mature prunes (the most evident fruit), giving it smoothness and power. Ideal with roast meat, wild game, wild game birds and hard cheeses.

Serve at 17-18 °C.



“Braida”