# Il Bacialè

**"Il Bacialè"**, in Piedmont dialect means The Matchmaker, someone who, in times gone by, once arranged marriages. This wine is indeed a perfect marriage between Barbera and other grape varieties.

**APPELLATION:** Monferrato Rosso d.o.c.

**VINEYARDS:** several, mainly between Castelnuovo Calcea and Rocchetta Tanaro.

**VARIETY:** 60% Barbera, 20% Pinot Nero, 10% Cabernet Sauvignon and 10% Merlot.

**FERMENTATION:** the grapes are processed separately one from the other, alcoholic fermentation in steel vats and malolactic fermentation in wooden barrels. Ageing: this wine is matured partly in wooden vats for 12 months and partly in oak barrels for 12 months. The wine is then bottled and left for 6 months.

**CHARACTERISTICS:** brilliant intense ruby red. A winey, spicy bouquet, while the Pinot gives it delicate notes of blackberry.

**TASTE:** warm on the palate, pleasant, with an impressionable finish of plum, pepper and cinnamon notes.

An elegant and complex wine. Ideal with Italian starters, red and white meats, medium mature cheeses.

Serve at 16-18 °C.

"Braida"

Via Roma n.94 14030 Rocchetta Tanaro (Asti) Piemonte Tel. +39 0141 644113 Fax +39 0141 644584 Email info@braida www.braida.it