



Bricco della Bigotta®

La bigotta was a pious woman who lived next to our Barbera vineyard. She was much more concerned with the rules and appearances of religion than the spirit behind it. We added the spirit.

Appellation

Barbera d'Asti DOCG.

Grapes and Vineyard

Made with 100% Barbera grapes grown in estate-owned vineyards in Rocchetta Tanaro.

In the Cellar

20 days' maceration on skins, followed by 15 months in barriques and another year in the bottle.

Tasting

Light ruby red colour with purple highlights, lively froth and persistent perlage. Vigorous, fragrant and aromatic perfume with evident scents of ripe red fruit and withered rose. Sweet, smooth, delicate, sparkling and suave with a lingering aromatic persistence. It pairs with strawberries, forest fruits and with dried fruit too, such as walnuts, hazelnuts, almonds, pistachios and figs. The most traditional pairing, with dessert at the end of a meal or in the middle of the afternoon, is with pastries and cakes, from Christmas panettone to jam tart. Braida Brachetto d'Acqui is perhaps the only wine in the world which is the perfect match for chocolate.

Service

Serve at 17-18°.

Size

0,75 L - 1,5 L - 3 L



“Braida”