

# “Braidida”

2018 COLLECTION

# “Braida”

What a vintage this 2017 is. It was a year with little rainfall, and just the occasional intense but short-lived storm. In the summer, we took special care of the younger vineyards and those with sandier soils.

Our commitment to soil and vineyard management was rewarded in the areas with the best positions and exposures, our Bricchi.

We like the 2017 wines a lot, starting with the various Barbera. And we like this year's Limonte, which fully exploited the hot temperatures to develop the complex tannic structure of the Grignolino grape. As for the aromatic wines, with this vintage we're celebrating 50 years of experience, so we've dressed them with new, brightly coloured labels, that reflect the personality of the new vintage.

In short, it's an excellent vintage: and we're looking forward to a great 2018!

Just a couple of things. Ai Suma, the Barbera d'Asti reserve that we make only in particularly favourable years, is back, thanks to the fabulous summer of 2015.

And a brand new Braida project is due for its official launch: our Wine Resort. Hospitality in the form of seven rooms, providing accommodation surrounded by vineyards and woods, a place to stay in contact with the nature and the fresh air of Monferrato district, and to enjoy our wines as you relax.

Raffaella Balagna Of. Veffe S.p.A.

*This is the wine that officially began the Braida story: the first grapes used to make this wine grew in the vineyard owned by nonna Caterina and, in the cellar, nonno chalked “La Monella” onto the most exuberant barrel of Barbera. Born in young vineyards, it sparkles and has never changed, because it’s perfect in its simplicity.*

## LA MONELLA

BARBERA DEL MONFERRATO  
FRIZZANTE DOC | 2017

**VINTAGE ON RELEASE** We used the beautiful grapes that we harvested to make a particularly rich Barbera. While the yield was lower than in previous years, the intense bouquet, fleshy structure and excellent persistence are more than rewarding.

**IN THE CELLAR** Ten days of maceration on skins, followed by at least four months in steel. The prise de mousse takes place in pressurised tanks. Then it spends two months ageing in the bottle.

**THIS YEAR WE’RE PAIRING IT WITH** Roman-style gnocchi.

**VEGAN CHOICE** Falafel (fried chickpea balls).



*We believe strongly in Grignolino. Year after year, the fruit of this vineyard on a hill above Rocchetta Tanaro, where the soil, rich in clay and silt, gives the wine its unmistakable structure and its name Limonte (limo being Italian for silt), convinces us more and more.*

## LIMONTE

GRIGNOLINO D’ASTI DOC | 2017

**VINTAGE ON RELEASE** Hot weather favoured the ripening of the seeds and consequently the natural tannin of the Grignolino, which is never aggressive in Limonte. Colour and bouquet are both intense, with a slightly spicy and fruity aroma. Immediately rewarding.

**IN THE CELLAR** This wine ferments in stainless steel at a controlled temperature. After ageing in tanks for four months, it undergoes two months’ bottle ageing.

**THIS YEAR WE’RE PAIRING IT WITH** Fresh fried anchovies.

**VEGAN CHOICE** Tempura courgettes, carrots and sweet potatoes.



# MONTEBRUNA

BARBERA D'ASTI DOCG | 2016

**VINTAGE ON RELEASE** The bouquet of an exceptional vintage rises up from the glass, characterised by the richness and elegance of highly refined spice. A full and deep palate.

**IN THE CELLAR** Temperature-controlled fermentation takes place in steel tanks and lasts two weeks; then the wine spends a year ageing in large oak barrels.

**THIS YEAR WE'RE PAIRING IT WITH** Macaroni timbale.

**VEGAN CHOICE** Borage ravioli.

*It took seven years  
and 35 notarial deeds  
to bring together the  
numerous plots of  
land that make up  
Montebruna, a property  
of outstanding oenological  
value. When we finally  
succeeded, we gave  
it voices and verses,  
involving artists, poets and  
musicians who sang about  
this Barbera and its land,  
“a land that speaks”.*



*This wine celebrates a  
happy unison of Barbera,  
Pinot Noir, Merlot and  
Cabernet Sauvignon.  
This explains the name,  
Bacialé, the Piedmontese  
term used to indicate  
the matchmaker,  
the person responsible  
for combining weddings.*

# IL BACIALÉ

MONFERRATO ROSSO DOC | 2016

**VINTAGE ON RELEASE** The Merlot vineyard has finally “come of age” and consequently the harmony of the four grape varieties is now complete. With the 2016 vintage, Il Bacialé reaches a very high level in terms of structure, body, elegance and expression.

**IN THE CELLAR** Separate vinification of the grapes with fermentation in steel and malolactic in wood. Ageing takes place in wooden barrels and oak casks, and lasts 12 months. The wine then spends a further four months ageing in the bottle after blending. **THIS YEAR WE'RE PAIRING IT WITH** Roast leg of lamb. **VEGAN CHOICE** Pumpkin risotto.



*La bigotta was a pious woman who lived next to our Barbera vineyard. She was more concerned with appearances and the rules of religion, and somewhat less with its spirit. The spirit was added by us.*

## BRICCO DELLA BIGOTTA

BARBERA D'ASTI DOCG | 2016

AVAILABLE FROM SEPTEMBER 2018

**VINTAGE ON RELEASE** Our Bigotta 2016 is a successful combination of a cold, mineral part and a warm, fleshy part. Fine spice, olfactory compactness, excellent definition. A very appealing syrupy note fills the nose and the mouth.

**IN THE CELLAR** 20 days' maceration on skins, followed by 15 months' ageing in barriques and an additional year in the bottle.

**THIS YEAR WE'RE PAIRING IT WITH** Fassona steak.

**VEGAN CHOICE** Curried seitan.



## BRICCO DELL'UCCELLONE

BARBERA D'ASTI DOCG | 2016

AVAILABLE FROM SEPTEMBER 2018

**VINTAGE ON RELEASE** The great power of this vintage gushes out forcefully. The intriguing nose keeps all of its promises in the mouth, with lingering persistency.

**IN THE CELLAR** Temperature-controlled maceration on skins lasts 20 days. The wine then spends 12 months ageing in oak barrels, followed by an additional year in the bottle.

**THIS YEAR WE'RE PAIRING IT WITH** Grilled rabbit's liver.

**VEGAN CHOICE:** Quinoa and tofu balls.

*L'Uccellone was the nickname of a woman who lived on the hill where the vineyards were located. Her nose was like a bird's beak, and she always wore black: this was enough for the locals to call her "The Big Bird".*





*On the 16<sup>th</sup> of October 1989, ignoring every else's opinion, Giacomo Bologna carried out a late Barbera harvest. "Ai Suma", (We did it!) he said when he tasted the wine: a new Braida Barbera born of his farsightedness and stubbornness. Since '89, it has been made only in the best years.*

## AI SUMA

BARBERA D'ASTI DOCG | 2015

**VINTAGE ON RELEASE** All the elegance and concentration typical of the 2015 vintage: saline, balsamic notes, well-harmonised tartness and alcohol, with tannins that are neither too bitter nor too sweet, but just right.

**IN THE CELLAR** Temperature-controlled maceration on skins lasts 20 days. The wine then spends 15 months ageing in oak barrels, followed by a year's bottle ageing.

**THIS YEAR WE'RE PAIRING IT WITH** Pigeon soup with black truffle. **VEGAN CHOICE** Polenta croutons with spicy hummus.





# VIGNA SENZA NOME

MOSCATO D'ASTI DOCG | 2017

**VINTAGE ON RELEASE** A rich and very intense bouquet and a smooth, graceful palate, characterised by excellent aromatic persistency.

**IN THE CELLAR** Maceration on skins for several hours in a horizontal press following by pressing. Vinification off skins with prise de mousse in temperature-controlled pressurised tanks for 20 days at about 4°C. Upon completion of fermentation, stabilisation with refrigeration to - 4°C, microfiltration and ageing in the bottle for several weeks.

**THIS YEAR WE'RE PAIRING IT WITH** Cooked salami.

**VEGAN CHOICE** Sesame crunch.

*Fifty vintages of Brachetto d'Acqui for Braida! Papà Giacomo loved handball, a Piedmontese sport played in the hills around Acqui, an area with a special vocation for the production of Brachetto. It was this passion that led to Giacomo, and his father before him, being nicknamed after a handball champion, Braida. Our family began making Brachetto in 1967.*



## BRACHETTO D'ACQUI

BRACHETTO D'ACQUI DOCG | 2017

**VINTAGE ON RELEASE** The vintage has given the wine great intensity and a broad aromatic spectrum, together with freshness and a rich body that never cloy.

**IN THE CELLAR** Steel tanks for temperature-controlled fermentation and maceration on skins for 36-48 hours. Prise de mousse in pressurised tanks. Stabilisation and microfiltration are followed by bottle ageing.

**THIS YEAR WE'RE PAIRING IT WITH** Fresh cream cheese and honey.

**VEGAN CHOICE** Strawberries and almonds.

*Half a century as producers of Moscato d'Asti: we're celebrating this achievement with a restyling of the labels. Today the main sentiments aroused by the bottles are passion, energy, vitality and joy: the sentiments of celebration, the sentiments of Braida.*

"Braidà"  
MOSCATO D'ASTI DOCG 2017

VIGNA  
Giacomo Bologna

TOR  
EPO  
NET  
ERA

## **Our Langhe whites**

The Serra dei Fiori Estate was created in 1988, in Trezzo Tinella. The vineyards are just a few kilometres from Barbaresco and Alba, but in that harsher strip of Langa between steeply sloping hills and woods, at an altitude of 450 metres above sea level. It is here that the Braida white wine project first saw the light, budding from a partnership between our family and brothers Renzo and Valerio Giacosa, guided by professor of viticulture and oenology Roberto Macaluso.

In 2017, the vineyards in the Alta Langa district responded well to the very hot summer: the altitude, easterly exposure and nocturnal drops in temperature protected the grapes against the scorching heat. The resulting wines are whites that have all the temperament and tenacity of the men and women of this area, declared World Heritage by UNESCO.



*The Serra dei Fiori Estate makes white wines with an outstanding personality, presented with a label that symbolises the shared viewpoint of the owners – a positive viewpoint, with four eyes coming together to form a flower – using the theme of cards, the Italian word for flower, fiore, also being the name of the suit of cards known in English as clubs, and features the suit and the value of the cards. Il Fiore is the meeting of an international grape variety, Chardonnay, with a highly original native one, Nascetta.*

## IL FIORE

LANGHE BIANCO DOC | 2017

**VINTAGE ON RELEASE** The evident presence of the Chardonnay grape enhances floral and tropical notes. Excellent freshness and tartness.

**IN THE CELLAR** The whole grapes undergo soft pressing. Then the must is fined, racked and delivered into fermentation tanks at a temperature of between 10 and 15°C. It spends four months ageing in steel and a further three months in the bottle.

**THIS YEAR WE'RE PAIRING IT WITH** Red tuna tartare.

**VEGAN CHOICE** Edamame burger.



*In local dialect, the name of this wine is pronounced with the separation of the syllables: “Nass-chetta”. It is an old grape variety native to the Langhe and the province of Cuneo. It was rediscovered only recently and just a few thousand bottles are currently produced.*

## LA REGINA

LANGHE NASCETTA DOC | 2017

**VINTAGE ON RELEASE** The fruity aroma of the Nascetta grape matured very well and the wine expresses sensations of fullness with an interesting acidity. In the glass, the bouquet is that which one would expect from special occasions, floral, fruity and intense, reminiscent of honey with an interesting mineral note; the texture of the palate offers a preview of freshness, tartness and lasting fragrance.

**IN THE CELLAR** Fermentation and ageing take place entirely in steel.

**THIS YEAR WE'RE PAIRING IT WITH** Baked seabass.

**VEGAN CHOICE** Barley salad with seasonal vegetables.



# RE DI FIORI

LANGHE RIESLING DOC | 2017

AVAILABLE FROM JUNE 2018

**VINTAGE ON RELEASE** Made from grapes harvested when the days were sunny and the nights cool. The bouquet features citrus and tropical fruits, while the palate is alive, vibrantly acidic and smooth.

**IN THE CELLAR** The grapes are selected and harvested by hand, before undergoing soft pressing. The must is left to rest and ferment at a controlled temperature in steel tanks, where it remains until bottling. The wine then ages in the bottle for at least six months.

**THIS YEAR WE'RE PAIRING IT WITH**

Raw king prawns with pink peppercorns.

**VEGAN CHOICE** Carrot and pumpkin soup.

*This is a grape variety which comes from cold areas, originating in the Rhone and Mosel valleys. Nevertheless, the strength and elegance of Rhenish Riesling are beautifully expressed in the Langa soils, which were once covered by the sea.*



*Asso (Ace) is the highest expression of production on our estate and is a wine made with 100% late-harvest Chardonnay. Only the finest part of the must is used, obtained through gentle pressing and known as "free run juice".*

## ASSO DI FIORI

LANGHE CHARDONNAY DOC | 2016

NOT MADE IN 2017

**VINTAGE ON RELEASE** Smooth and accomplished in the mouth, this is a wine rich in every sense. From the colour to its multi-faceted bouquet and a palate featuring tropical fruits.

**IN THE CELLAR** Pressing is followed by fining and racking, then fermentation and ageing in oak casks for eight months. The wine then spends a further eight months ageing in the bottle.

**THIS YEAR WE'RE PAIRING IT WITH** A medium-mature cheese-board. **VEGAN CHOICE** Fried porcini mushrooms.



# GRAPPA INVECCHIATA

di BRICCO DELL'UCCELLONE | 2014

**VINTAGE ON RELEASE** A moving mouthfeel, with the austere yet elegant sensory profile revealing the DNA of the Barbera and the essence of Bricco dell'Uccellone. Alcohol content 44% Vol.

**THIS YEAR WE'RE PAIRING IT WITH** Dry patisserie.

**VEGAN CHOICE** Dark chocolate.

*The 2005 vintage was marked by the birth of a project for the production of a distillate with the marc from Bricco dell'Uccellone. The resulting grappa spends three years ageing in barriques used previously to age wine. Being winemakers, we like to number our Grappa too, silk-screening the vintage onto the bottle, something which is rather unusual in the world of spirits.*



The Italian verb “coltivare” (meaning “to cultivate”, “to grow”) means more than merely working the land. It extends to the moral significance of “taking thoughtful care” and “respecting”, even “inhabiting” and “living” the land. In all these ways, Raffaella and Giuseppe really do cultivate their vineyards in Rocchetta Tanaro: loving, caring for, respecting, walking through and living them.



# “Braidà”

di Bologna Giacomo s.r.l.



@braidawines

[www.braidait](http://www.braidait)

## CELLAR TOURS AND WINE TASTINGS

Via Roma, 94  
Rocchetta Tanaro, Asti  
9-12 / 14-18  
from Monday to Saturday  
by reservation only  
+39 335 1559195  
[welcome@braidait](mailto:welcome@braidait)

## OFFICES AND LOGISTICS DEPARTMENT

Strada Provinciale SP27, 9  
Località Ciappellette, Rocchetta Tanaro, Asti  
8-12 / 14-17,30  
from Monday to Friday  
tel +39 0141 644113  
fax +39 0141 644584  
[info@braidait](mailto:info@braidait)

## BRAIDA WINE RESORT (Opening Autumn 2018)

Wine tasting at the B&B  
by reservation only  
+39 328 2334387  
Strada San Bernardo case sparse 33/36  
frazione ASINARA  
Rocchetta Tanaro, Asti  
[info@braidawineresort.it](mailto:info@braidawineresort.it)