

“Braida”

PRESS RELEASE

BRAIDA DI GIACOMO BOLOGNA AT VINITALY 2016

BRAIDA di Giacomo Bologna will be taking part in the fiftieth edition of **Vinitaly** from the **10th to the 13th of April 2016** in **Pavilion 10 (Piedmont) stand N4**.

In Verona, Braida's staff will be presented the most recent vintages, from the 2015 harvest (Limonte, Monella, Vigna Senza Nome, Brachetto d'Acqui) back to the great reserves of 2013 (Bricco dell'Uccellone and Bricco della Bigotta), wines which, thanks to their remarkable taste-olfactory presence, have been featured in all the leading Italian and international wine guides.

The aim of the Piedmontese cellar continues to be the achievement of **absolute quality**, particularly for Barbera, the great love of the Bologna family.

Bricco dell'Uccellone has just celebrated its thirtieth birthday. The evocative name has its own particular story: in the house next to the vineyard, there once lived an old lady who was always dressed in black and who was nicknamed “*l'uselun*”, the big bird. 2013 was a late harvest, with a slow start to budding. The grapes ripened slowly too. We harvested in October, like we used to do, picking the bunches in the first autumn mists. Bricco 2013 has a clearly perceptible freshness and finesse.

BRAIDA

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The 2014 vintage, which has revealed unexpected potential and is a great Barbera, will also be tasted at Vinitaly.

The grapes of **Bricco della Bigotta** grow in a vineyard which is over 50 years old. The sandy soil offers us an advantage: even in rainier years, the microclimate in the vineyard is warmer. The sand allows better drainage of the water and warms up more easily, preventing the grapes from swelling up. The 2014 vintage will also be available for tasting at Vinitaly.

2014 is the vintage indicated on the labels of **Montebruna** and **Il Bacialè**: exciting wines with brilliant hints of red fruit, violets, earth and plum.

Regina Langhe Nascetta and **Asso di Fiori Chardonnay**: Braida's whites for ageing are also from **2014**.

The **2015** vintage of **La Monella** and **Limonte Grignolino** looks like being amazing: full-bodied, balanced and extremely enjoyable wines. The same can be said for our **Brachetto d'Acqui** and **Moscato Vigna Senza Nome**: aromatic, fresh, typical of the varieties and ready to drink. Aromatic, mineral and particularly intense from an olfactory point of view - this is **Fiore 2015 Langhe Bianco**: a blend of Chardonnay and Nascetta, a Piedmontese semi-aromatic grape variety native to the Alta Langa area.

Those who enjoy spirits won't want to miss the release of our **Grappa invecchiata di Bricco dell'Uccellone 2012**, aged for three years in the same casks that previously contained the wine.

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Outside the fair, in the old part of Verona, it will be possible to taste Braida's wines at “Antica Bottega del Vino”, one of the most prestigious Italian restaurants, at no. 3 via Scudo di Francia.

(1 March 2016)

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OPERA WINE – Every year, Wine Spectator selects a top 100 of Italian wines among those tasted over the past 12 months, basing its ranking on the quality, value, availability and attention attracted.

And once again, in 2016, **Bricco dell’Uccellone di Braida** is on the list, the only Barbera among lots of Barolo from Piedmont. The vintage chosen is **2010**.

By virtue of this acknowledgement, Braida di Bologna Giacomo is one of the cellars that has been selected for the 2016 edition of **Opera Wine** (www.operawine.it) which will be held on **Saturday 9 April in Verona**.

Opera Wine is the only tasting organized in Italy by the American magazine **Wine Spectator**. Arranged in collaboration with Vinitaly, it is now a traditional and prestigious preview for the most important Italian event dedicated to wine.

Bricco dell’Uccellone is Giacomo Bologna’s third child. The story of Bricco dell’Uccellone began when he returned from a trip to California. The fact that the Americans were able to make great wines was something unfathomable to a true-blooded Piedmontese winemaker. So, when Giacomo went to California at the end of the Seventies, he drank reds with neither identity nor roots, but nevertheless, they were good, great even.

He called his wife Anna, and said: “We’ve got it all wrong, these guys are way ahead of us”.

In California Giacomo realized the importance of barriques and that they could be the key to success for his Barbera; he attended an oenology course in Burgundy and began the selection of Bricco dell’Uccellone, in 1982.

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Colour: very deep ruby red with garnet highlights.

Bouquet: rich, complex, with excellent body and concentration; scents of red fruit and berries are particularly evident.

Flavour: generous, full-bodied and outstanding structure, perfect combination of the characteristics of the grape variety and the elements added by the wood, in a unison of great smoothness and class, completed with lingering aromatic persistency.

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