



On the 16th of October 1989, going against the advice given to him by everyone, Giacomo Bologna carried out a late harvest of Barbera. “Ai Suma”, “we did it!” he exclaimed when he tasted the wine: a new Braida Barbera was born from his far-sightedness and stubbornness. Since 1989 it has been made in only the best vintages.

Appellation

Barbera d’Asti DOCG.

Grapes

Made with late harvested 100% Barbera grapes in the hills planted with vines owned in Rocchetta Tanaro.

In the Cellar

Temperature controlled maceration on skins takes place for 20 days. The wine spends 15 months in oak casks and then ages in the bottle for a year.

Tasting

Very deep ruby red colour with garnet highlights. Ample, rich and complex bouquet with numerous scents of fruit and a background of vanilla, liquorice and cocoa notes. Full, powerful flavour with a great structure, yet elegant and sensual at the same time, harmonious and very persistent. Ideal with roasts and meat dishes, also with sauces, and mature cheeses.

Service

Serve at 18°.

Size

0,375 L – 0,75 L – 1,5 L – 3 L



“Braida”