



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”