

Bricco dell'Uccellone®

L'Uccellone was the nickname of a woman who lived on the hill where the vineyards were located. Her nose looked like a bird's beak and she always wore black, and this is how she got her nickname in the village.

Appellation

Barbera d'Asti DOCG.

Grapes

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

In the Cellar

Temperature controlled maceration on skins lasts 20 days. The wine is then transferred to oak barrels where it ages for 12 months, before ageing for another 12 months 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

Size a 17-18°.

Size

0,375 L - 0,75 L - 1,5 L - 3 L - 5 L



“Braida”