

il. Bacialé

“Il Bacialé”, in Piedmont dialect means the matchmaker and describes the person who arranged marriages between members of noble families in the area. This wine in fact originates from the perfect marriage of Barbera and other grape varieties.

Appellation

Monferrato Rosso D.O.C.

Grapes

Barbera, Merlot, Cabernet Sauvignon, Cabernet Franc, Pinot Nero. Grapes from properties between Castelnuovo Calcea, San Marzano Oliveto and Rocchetta Tanaro. Each variety is harvested and vinified separately starting by degree of ripeness, from Pinot Noir, then Merlot, Barbera, Cabernet Franc and finally Cabernet Sauvignon.

Vinification

Each variety is harvested and vinified separately as it ripens, beginning with Pinot Nero, followed by Merlot, Barbera, Cabernet Franc and, lastly, Cabernet Sauvignon. The hand-picked grapes undergo further selection by expert personnel, followed by destemming and soft pressing, which ensure that the grapes remain whole and prevent the formation of unpleasant herbaceous notes. Fermentation takes place in tanks made of steel, which prevents contamination better than other materials and guarantees better temperature control. The must is pumped over (roughly once every six hours, every day) during fermentation and délestage is carried out a couple of times in the first 15 days, for a total of about three weeks. The wines are racked into barriques to optimise the stabilisation of the colour and malo-lactic fermentation. This is followed by ageing in barriques, selected on the basis of the different types of wine, for 12 months and then blending. Blending is preceded by careful tasting to decide the composition, which can vary in terms of percentage every year.

Service

Serve at 16-18°.

Size

0,75 L – 1,5 L – 3 L – 5 L – 12 L



“Braidà”