



Bricco della Bigotta®

La bigotta was a pious woman who lived next to our Barbera vineyard. She was much more concerned with the rules and appearances of religion than the spirit behind it. We added the spirit.

Appellation

Barbera d'Asti DOCG.

Grapes

Made with 100% Barbera grapes in the hills planted with vines owned in Castelnuovo Calcea.

In the Cellar

20 days' maceration on skins, followed by 15 months in barriques and another year in the bottle.

Tasting

A ruby red colour with purple tints. A rich, intense and persistent perfume, well-evolved, with sensations of liquorice, violet, plum and vanilla. Fruit and spice emerge on the palate, with flavours ranging from roast coffee to stronger yet nicely balanced spices, vigorous and intense. Its rich expression is due to the spices that envelop the flavour of ripe plum (the most evident fruit), conveying a suave and potent touch. Ideal with roast meat, game and hard cheeses.

Service

Serve at 17-18°.

Size

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



“Braidà”