

il. Baciale

Il Baciale”, in Piedmont dialect means the matchmaker, the person who arranged marriages between members of noble families in the area. And this wine represents an arranged marriage: we wed the grape so beloved by our family, Barbera, with Cabernet Sauvignon, Merlot and Cabernet Franc. The perfect union, destined also to age beautifully.

Appellation

Monferrato Rosso D.O.C.

Grapes

Barbera, Merlot, Cabernet Sauvignon, Cabernet Franc.

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 Merlot, Barbera, Cabernet Franc and finally Cabernet Sauvignon.

Vinification

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 eight 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 followed by 12 months of ageing in large casks after careful tasting to decide the composition, which can vary in terms of percentage every year, and then blending. The blended wine then spends at least 12 months ageing in the bottle.

Service

Serve at 16-18°.

Size

0,75 L – 1,5 L – 3 L – 5 L – 12 L



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