

# 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 bariques where it ages for 12 months, before ageing for another 12 months in the bottle.

## Tasting

Very deep ruby red colour with garnet highlights. Rich and complex bouquet with outstanding concentration and density; scents of red berries and forest fruits are particularly evident, with a background of minty spices, vanilla and liquorice. Generous flavour with excellent body and remarkable structure, a perfect combination of the characteristics of the grape and the contribution of wood, resulting in refined smoothness and class, with a very long aromatic persistence. Ideal with roasts and meat dishes, also with sauces, and mature cheeses.

## Service

Size a 17-18°.

## Size

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



“Braida”