



Bricco Vero

BARBERA D'ASTI

Denominazione di Origine Controllata e Garantita

2009

Our Bricco Nero is a classic Barbera d'Asti.

The grapes are grown in the rich volcanic soil of San Marzano Oliveto, fermented and aged in stainless steel tanks.

This produces a wine that is rich, framed by a mineral aspect, reflecting the unique character of the region. In the glass it seduces by its deep garnet-purple color, is medium-bodied, nicely balanced, leaving a taste of caramel on the palate.

Type of grape: Barbera Surface: 15 acres

Average age of

vineyard: 20 years

Start of grape harvest: September 25 through

beginning of October 13,000 gallons

Yield per acre: 13,000 gallons Bottles per year: approx. 30,000

Vinification and storage: in stainless steel tanks and

stored one year in bottles

Distribution: January 2011 Alcohol: 12.5% vol

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