



Braida (Giacomo Bologna) “Bricco dell’Uccellone” Barbera d’Asti

Varietal: 100 % Barbera d’Asti

Appellation: Barber d’ Asti DOCG

Acidity: g/l

Alcohol %: 14.5

Sugar: g/l

Production: 150 cs

Soil: clay and blue grey marl

Altitude: meters

Interesting Fact: 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.

Tasting Notes: This is a no-nonsense wine loaded with complexity and depth, but in its core is pure joy. Aromas of sun-warmed crushed raspberries and black cherries mingle with fresh thyme, while clove, anise and cinnamon stick lift the nose. The well-structured palate is a dance between fresh and preserved wild berries, guided by lively acidity. Savory spice, herbs and white pepper linger on the finish, revealing a wine that's serious, but just wants to have fun. Drink now–2035.

Vinification: Temperature controlled maceration on skins lasts 20 days.

Aging: The wine is then transferred to oak barriques where it ages for 12 months, before ageing for another 12 months in the bottle.

Food Pairing: Ideal with roasts and meat dishes, also with sauces, and mature cheeses.

Accolades

2021 **96pts** Wine Enthusiast

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