

# IPARCELLARI

UN VIGNETO UNA PARCELLA UN VINO

*DaVIDE CANINA*

## BARBERA D'ASTI TRE PARCELLE "BRICCO LU" "DOCG"



### Wine technical sheet

Grapes: 100% Barbera

Vineyard: Strada Bricco Lu'

Area: Costigliole d'Asti - Asti

Soil: loamy clay soil (45 % silt and 35 % sand) 20 % clay.

Normal supply fo total limestone 121 g/Kg

Exposure: Sud-East

### Processing data

Harvest: hand picked in the box – first week of september

Fermentation: 10 days

Aging: 6 months in stainless steel tank

Numero of Bottles: 3300

Serving Temperature: 15°C

### Wine tasting

The color is deep ruby color

The nose are black fruits (blackberry, blackcherry and blueberry)

The mouthfeel sensantion it's very long with a perfect balance between freshness and rounded taste.

Very fine and elegante with medium body. Good serving 15°C to keep the fresch fruit in the mouth.

