

BARBERA SUPERIORE BRICCO MORLANTINO



Region: Monferrato DOCG, Italy

Description: From Morlantino hill (that is piedmont slang is "bricco") comes this barbera. Several years ago they used to make this wine by adding a little bit of freisa, but not anymore. The soil is a mix of clay with some chalky areas. Grapes are manually selected and harvested and after pressing they stay macerating for 2 weeks. After fermentation the wine is moved to age for a minimum of 12 months in 20HL casks not fire toasted. This Barbera del Monferrato is perfectly balanced being delicate but deep in flavor with red fruits flavors and spices with a smooth finish. It is the wild card for every elaborate Italian dish or with a juicy steak.