

CERETTO

Bricco Asili *Barbaresco d.o.c.g.*



VINEYARD

Location: Barbaresco (CN)

Hectares (estate-owned): 1.2

Altitude: from 289 to 320m a.s.l.

Facing: south, south-west

Soil: 48% clay, 33% silt, 19% sand; pH 8.10

Year of planting: 1969

VINES

Grape-variety: Nebbiolo (Michet)

Stock: 420A

Plants per hectare: 4300

Buds per hectare: 35000

1st year of production: 1974

VINIFICATION

The Bricco Asili Barbaresco is vinified in steel tanks, keeping close tabs on the temperature so it can be cooled down when it goes over 28/29°C. The end of the primary fermentation is followed by a brief maceration, and immediately afterwards by the malolactic fermentation, which is normally completed after one month. Only small 300-liter barrels made of French oak are used for the two years of ageing required by the regulations.

WINE

A complex, ethereal bouquet with hints of dog-rose, violet and liquorice. With its caressing, dry taste, in the mouth this wine highlights the excellence in the range of Barbarescos. Though it is capable of exciting the taste-buds after just a year in the bottle, the sensations are sure to increase on ageing: we recommend 3 to 15 years.

BOTTLES PRODUCED: 6.000

PAIRING SUGGESTION

pasta/rice dishes with rich sauces (red meats, lamb, mushrooms...) game cheese