



— V I B E R T I —

*Barolo - Italia*



## BRICCO AIROLI®

Barbera d'Alba Superiore DOC Bricco Airolì

### Specifications

**Type:** red wine

**Grape varieties:** 100% Barbera

**Denomination:** Barbera d'Alba DOC Superiore

**Production area:** Barolo, Bricco delle Viole vineyard

**Harvesting period:** Barolo locality Vergne Bricco Airolì

### Medium Analytical Values

**Alcohol:** 13% vol

**Total acidity:** 8.85 g/l

**Dry extract:** 27 mg/l

**First year of wine production:** 1946

### Organoleptic Characteristics

**Color:** ruby red with evident purple notes

**Perfumes:** cherry, sour cherry, ripe fruit

**Matches:** game, grilled pork, cheeses and cured meats

**Service temperature:** 16-18 ° C

**Ability to evolve:** 12 + years

### Winemaking

Thinning in the vineyard and selection during grape harvesting.

Collection in 20Kg cases. After the destemming-crushing, maceration and alcoholic fermentation takes place on the peel in emerged hat vertical winemakers.

### Refining

Aging takes place in the same oak vats used also for Barolo for a period of about 24 / 30 months. Also in this case, as in the Barolo wines, the wood is not toasted.