

BARBERA D'ALBA SUPERIORE D.O.C. BRICCO DELLE OLIVE®

AWARDS

The Wine Journal Erosteboni - 91pts

Tasting Notes

Colour:

Bouquet: A fresh and powerful Barbera, whose nose is reminiscent of black cherries and nutmeg.

Palate: The full and harmonious flavour softens the grape's characteristic acidity.

Food Pairing: Red meat, grilled meat and game birds.

Technical Details

Variety: Barbera 100%.

Vintage:

Region: Piemonte, Italy

Alcohol:

Maturation: In the month of January, 50% of the wine is left to age for 15 months in big barrels and other 50% in 500-litres tonneaux, which are both made out of French oak. Ageing then continues for another six months in the bottle.