

WINE TECHNICAL SHEET

BRICCO DEL PERG

Barbera d'Asti Superiore DOCG Bio



Vintage: 2020

Type: Red

Classification: Barbera d'Asti DOCG Superiore

Grape Variety: 100% Barbera Nera

Production: 2,000 bottles

Production Area: Isola d'Asti

Yield per Hectare: 60 quintals

Exposure and Altitude: South – 300–450 m a.s.l.

Soil: Clay–marl

Year of Planting: 1998

Harvest: Third ten days of September

Plant Density: 4,000 vines per hectare

Training System: Guyot

Vinification and Aging: 50% aged for 12 months in 26 hL oak barrels, 50% in 500 L French oak tonneaux

Alcohol Content: 14.5%

Residual Sugar: 1 g/l

Total Acidity: 5.30

pH: 3.45

Tasting Notes: Deep ruby red color. The bouquet is fine and complex, with notes of red fruits and nuances of vanilla and sweet spices. On the palate, it is harmonious and well-structured, with perfectly balanced acidity and smoothness.

Recommended Pairings: Pairs well with rich pasta dishes, roasts, game, cured meats, and aged cheeses.

Serving Temperature: 16°C



PODERI DEI
BRICCHI ASTIGIANI