

# WINE TECHNICAL SHEET

## BRICCO PREJE

### *Barbera d'Asti DOCG Bio*



**Vintage:** 2022

**Type:** Red

**Classification:** Barbera d'Asti DOCG

**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:** 2005

**Harvest:** Third ten days of September

**Plant Density:** 4,000 vines per hectare

**Training System:** Guyot

**Vinification and Aging:** 12 months in 26 hL oak barrels

**Alcohol Content:** 14.5%

**Residual Sugar:** 1 g/l

**Total Acidity:** 5.30

**pH:** 3.45

**Tasting Notes:** Deep ruby red color. Intense aromas of red fruits (cherry and plum) with notes of sweet spices. On the palate, it is soft and well-structured.

**Recommended Pairings:** Ideal with pasta dishes and meat-based main courses.

**Serving Temperature:** 16°C



PODERI DEI  
BRICCHI ASTIGIANI