

Rinaldi Barbera d' Asti La Bricca

Azienda Agricola Rinaldi Vini

Italy - Piemonte - Barbera d'Asti DOC

La Bricca is a deep, ruby-red colored wine with violet hues. The bouquet is vinous and intense with ethereal aromas (typical of the Barbera grape) and scents of ripe fruit and spices. The wine is full-bodied with very pleasant silky tannins. Long and harmonious with a good aging potential.



Specifications

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| Appellation | Barbara d'Asti DOC |
| Wine Type | Red |
| Varietals | 100% Barbera d'Asti |
| Age of Vines | 30 years average |
| Soil type | Calcareous with tufa layer |
| Vinification | After alcoholic fermentation in steel containers at controlled temperatures, the wine is aged in wood for at least 12 months. Different formats of wood are used in order to maintain a balance between the fruity hints of the grape and the spicy ones that are typical of the contact between wood and wine. |
| Pairings | Enjoy it with meat dishes, rich pasta, risotto and well-aged cheeses. To appreciate the wine at its best, the bottle should be left at least 24 hours at room temperature and opened 1 hour before serving. |

Codes, Weights and Measures

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| UPC | 7 84585 00294 8 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 00294 5 |
| Case Weight | 33 |
| Cases/Pallet | 50 |
| Layers/Pallet | 10 |
| ABV | 14.5% |
| SRP | \$ 18.99 USD 750mL Bottle |