



AZIENDA AGRICOLA
La Spinona
BARBARESCO

BARBARESCO BRICCO FASET DOCG

Made from selected Nebbiolo grapes, Barbaresco Bricco Faset has a ruby red colour, and tends to garnet red with ageing. Bouquet of wild berries, spices (white pepper, licorice), and some aromatic herbs (pine, white mint and laurel). It is velvety, balanced and elegant on the palate.

GRAPE VARIETY: 100% Nebbiolo.

VINEYARD AREA: 3 hectares in the Faset MGA.

HARVEST: October. Early November for late years. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

FERMENTATION: Natural cold maceration for approximately one day. 12/15 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING: 9 months in large 38-40 hl wooden barrels of Allier and Slavonian Oak.

REFINING: in the bottle for 12 months in the cellar.

COLOUR: ruby red, tending to garnet red with ageing.

BOUQUET: wild berries, spices (white pepper, liquorice) and some aromatic herbs (pine, white mint and laurel).

TASTE: velvety, balanced and elegant.

ALCOHOL: from 13.5% to 14.5% Vol. (Depending on the vintage).

TOTAL ACIDITY: 5 to 5.5 g/L approximately

SUGAR: <0,8 g/L

TO BE SERVED WITH: main courses of meat and cured cheese.
Interesting pairing with hazelnut pie.

