



Barbera d'Alba Bricco Angelini

Gemma

CLASSIFICATION	D.O.C.
TYPE	Red
REGION	Piedmont
PROVINCE	Cuneo
GRAPE VARIETY	Barbera
TYPE OF FARMING	Conversion to organic
HARVEST	First 20 days of October.

VINIFICATION

The must is vinified in stainless steel vats with a maceration of 8-10 days at controlled temperature, no higher than 28° C.

MATURATION

The wine matures for at least 9 months in barriques.

TASTING NOTES

In its youth it displays a deep ruby red colour, which takes on a satisfying garnet hue with age. On the nose it reveals fragrant scents of plums and cherries, interwoven with a rich, complex spiciness that offers both sweet and more piquant hints. The flavour is warm, full and satisfying, caressed by fine and rounded tannins, well integrated with the mouth-filling spicy sensations.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.