

CaViola

BARBERA D'ALBA BRICHET

Born in 2002, Brichet is the classic barbera, dynamic structure and fresh acidity. A wine of tradition that express with great class the main features of one of the most important varietals of Piedmont.

IN THE VINEYARD

APPELLATIONBarbera d'Alba DOC
VARIETALBarbera
VINEYARDGrapes from different vineyards
SIZE & LOCATION2.4 ha., Montelupo Albese
GROUND TYPE**Lithology** - Alternating gray coloured silty marl
and reddish-yellowish coloured sandstones (Lequio Formation)
Soil - Sandy-loam, shallow, whitish coloured, calcareous,
with alkaline pH
AVERAGE AGE OF VINES20 years
ORIENTATION
& ELEVATIONSouth, southeast, 400 meters above sea level
DENSITY5,000 vines/hectare
YIELD/HECTARE70 ql.
TRELLISINGGuyot
HARVESTEnd of September/First half of October
FERTILIZERManure, green manure
PEST CONTROLCopper and sulfur
WEEDINGMechanical

IN THE WINERY

YEASTNo selected yeasts utilized
MACERATION
& FERMENTATION15 days in temperature-controlled tanks
AGING12 months in big barrels
FILTRATIONNone
ANNUAL PRODUCTION15,000 bottles

CHARACTERISTICS

Deep ruby red with violet notes. A jubilant nose of red fruit with notes of forest floor and sweet spices. This wine is not large in the mouth, rather it has a pleasantly fresh drinkability. This is a juicy, inviting and agile Barbera.

Suggested Serving Temperature: 15-16°C

