



GAUDIO BRICCO MONDALINO



Barbera d'Asti "Il Bergantino" DOCG 2017

Grapes:	100% Barbera
Region:	Piedmont
Vineyards:	From a vineyard, Schiavino, near Vignale Monferrato
Exposure:	South
Altitude:	1,010 feet above sea level
Soil:	Calcareous clayey terrain
Vine Training:	Guyot
Vine Age:	48 years
Time of Harvest:	Late September to Early October
Yield per Acre:	2.43 tons per acre
Total Production:	5,000 bottles
Vinification Process:	Vinification takes place in stainless steel with maceration for four weeks. Malolactic fermentation takes place in stainless steel.
Aging Process:	The wine is aged 15 months in French oak barriques and tonneaux.
Alcohol Content:	14.50%
Tasting Notes:	Very deep garnet in color with a meaty nose of mineral and cherry aromas, with notes of vanilla, cocoa, and tobacco as well as herbal notes like mint and basil. Full, mouth-filling, balanced in terms of acidity with a long finish.
Winemaker:	Matteo Macchi
Winery Philosophy:	We only grow grapes native to Monferrato to show the quality of our terroir for the last six generations
Cellaring:	Up to 10 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Excellent with rich, structured dishes, such as red meat, game, seasoned cheese