



# GAUDIO

BRICCO MONDALINO®



## Barbera d'Asti "Il Bergantino" DOCG 2019

<b>Grapes:</b>	100% Barbera
<b>Region:</b>	Piedmont
<b>Vineyard Location:</b>	From a vineyard, Schiavino, near Vignale Monferrato
<b>Exposure:</b>	Southeast
<b>Altitude:</b>	1,010 feet above sea level
<b>Soil:</b>	Calcareous clayey terrain
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	48 years
<b>Year Planted:</b>	1971
<b>Time of Harvest:</b>	Late September to Early October
<b>Vine Density:</b>	5,000 vines per hectare
<b>Vine Yield:</b>	2.43 tons per acre
<b>Total Production:</b>	5,000 bottles
<b>Vinification Process:</b>	Vinification takes place in stainless steel with maceration for four weeks. Malolactic fermentation takes place in stainless steel.
<b>Aging Process:</b>	The wine is aged 15 months in French oak barriques and tonneaux.
<b>Alcohol Content:</b>	14.50%
<b>Total Acidity:</b>	6.0 g/l
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	Matteo Macchi
<b>Cellaring:</b>	Up to 10 years
<b>Bottled:</b>	August
<b>Closure:</b>	DIAM
<b>Food/Menu Pairing:</b>	Excellent with rich, structured dishes, such as red meat, game, seasoned cheese

Vegan Friendly, Not Certified