



Bricco Bonfante

In Piedmont the word “Bricco” represents the highest part of the hill, the best exposed one. Bricco Bonfante belongs to the Bonfante family since 8 generations. On this hill it was selected one and a half hectare of vineyard which is south-exposed. A thorough thinning of the vineyard favours both the ripening of the grapes and the concentration of the extracts. The long refinement in oak barrels and in the bottle soften the surly character of the Barbera and it gives this wine an excellent harmony.

The Bricco Bonfante is a long-lived wine: if stored at constant temperature (12°-14°C) it can be drunk even after 20-25 years.

GRAPE VARIETY: 100% Barbera

VINEYARD: The soil is rich of calcareous clay marl. Exposition: south, south-east. Altitude: 250 mt. asl. The microclimate is influenced of sea winds which favour the integrity and the

ripening of the grapes. The good temperature range allows to have fragrant, fine and elegant wines.

Training system: Guyot

Vineyard density: 5500 plants per hectare

Harvest: Second half of September

Yield per hectare: 30hl/Ha

WINEMAKING: The harvested grapes get destalked and soft-pressed. After that, we place them in steel vinificator machines for a cold maceration. The process, which lasts about 36/40 hours, favours the maximal extraction from the fruit of aromas, colour and structure. Then the Bricco Bonfante ages for a total of 20 months, the first 10 in new French oak barriques and the rest in 25hl French oak barrels. Before putting it on the market, the wine stays in the bottle in our cellar at a controlled temperature (12°C) for 12 months.

TASTING: In the glass the Bricco Bonfante shows in a very intense purple-red, with violet reflections. In the nose it is a spectacle of aromas of ripe cherry and plum, with a slight wood note. On the palate it is impressive, extremely pulpy and has an exceptional fruit concentration. It's very persistent, with a sweetness which slowly fades for a long and pleasant final.

Service temperature: 16°-18°(62°F-66°F)

Food pairing: We recommend this Barbera d'Asti with complex meat dishes, like roastbeef, brasato, game, dishes enriched with white truffle or porcini mushrooms. Perfect with polenta and wild boar.