

# BRICCO SERENO

Barbera d'Asti Superiore Docg



TENUTA  
**LA MERIDIANA**  
Original Barbera since 1890

**Type of terrain:** Calcareous-clayey, with sand outcrops

**Altimetry:** 250m

**Strains/ha:** 5000

**Yield/ha:** 70 ql

**Harvest:** Manual

**Training:** Guyot

**Exposure:** South, southeast



**Vinification:** The grapes undergo destemming but not crushing, with the aim of obtaining the greatest number of whole berries in the tank. A cold pre-fermentative maceration precedes the start of alcoholic fermentation, during which not-too-pushy pumping-over alternating with some delestage is carried out. After racking, which occurs about 10 days after the start of maceration, the wine finishes fermentation without the skins, and malolactic fermentation completes the process. After about 4 months, the wine is put into barrels where it completes aging for about a year.



%

**Alcol:** 14,5/15 vol

**Tasting:** The nose is harmonious, the marked presence of fruity notes (red fruits) is clear right from the start and the tertiary aromas resulting from aging make the whole homogeneous without creating imbalances. In the mouth, the wine is full-bodied and long, and it is here that the product's peculiarity presents itself. The particular composition of the soil, in fact, gives the wine a marked mineral note that makes it jaunty and captivating, unique.



**Pairing:** Very versatile, ideal to accompany first courses and main courses of red and white meat. Prominent character and marked red fruits make it an interesting match for chocolate.



**Serving T:** 18° C