



SANT'ANNA
DEI BRICCHETTI



RICORDI

BARBERA D'ASTI D.O.C.G.

A memory from the past. The same fragrant, drinkable red wine our grandfather used to drink and which could never miss from his table.

Grape: 100% barbera

Vine training system: Espalier with Guyot pruning

Harvest: By hand between the end of September and beginning of October

Winemaking: Fermentation in contact with the skins for 10-12 days at 24° - 26° C with daily pump-overs

Aging: Min. 6 months in stainless steel, then 12 months in the bottle

Alcohol content: 13.5%

Color: Ruby red with delicate crimson hues

Aroma: Red berries

Taste: Fresh and dry with good persistence and easy drinkability

Food pairings: Grilled red and white meat, delicatessen, and medium-aged cheese

Serving temperature: 16° - 18° C