

PWS
Premium Wine
Selection

Bricco Angelini Barbera d'Alba

-Cantine Gemma-

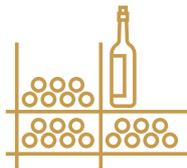


Italy
Piedmont
Cuneo



VINIFICATION

The must is vinified in stainless steel tanks with maceration lasting 8 to 10 days at a temperature not exceeding 28°C.



AGEING

Once the vinification is completed, the wine is aged in barriques for 6 to 12 months.



Intense ruby red, developing garnet hues over time with ageing.



TASTING NOTES



Notes of plums and cherry, wrapped in hints of spice. The palate is smooth and slightly sweet, with a touch of piquant spiciness.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

Barbera

AGRICULTURAL SYSTEM

In organic conversion



The palate is warm, full and satisfying, with soft and refined tannins, well integrated with the enveloping spiciness.