

Barbera d'Alba DOC Superiore *Bricco del Cavallo*



Denomination: Barbera d'Alba DOC Superiore

Variety: 100% Barbera

Location: Roddino (CN)

Exposure: West, South-West

Soil: Lequio Formation

Altitude: 500m a.s.l.

Alcohol: 15% vol.

Total Acidity: 6 g/l

Dry Extract: 29 g/l

Residual Sugar: 0.2 g/l

Description: "Bricco del Cavallo," meaning "Hill of the Horse," earned its name from Gigi Rosso himself. The vineyard's steep slopes made it impossible for tractors to navigate, requiring Gigi to rely on a horse to tend to this sunlit gem. This unique history reflects the dedication and craftsmanship that define our wines.

The Barbera d'Alba Superiore "Bricco del Cavallo" is a distinguished expression of Barbera, crafted from a historic vineyard located on the high slopes between Serralunga d'Alba and Roddino. This picturesque site is characterized by an optimal sun exposure and calcareous soil, which together produce wines of exceptional depth and balance.

Winemaking

Harvest: Hand-harvested, late September.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks with regular punch-downs to enhance color and flavor extraction.

Aging: Aged for 24 months in French Oak Barriques, followed by an additional 6-month bottle aging. Tasting Notes

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Color: Deep ruby red.

Bouquet: Aromas of ripe red fruits such as cherry, strawberry, and plum compote, complemented by subtle notes of cacao, leather, licorice, and spice from oak aging.

Palate: Full-bodied and velvety with a perfect balance of vibrant acidity and refined tannins. The finish is long and persistent, with hints of cherries, spice, and licorice.

Food pairings: Ideal with hearty dishes like braised meats, stews, roasted game, and aged cheeses. It pairs beautifully with pasta dishes featuring rich tomato or meat-based sauces.

Serving Temperature: 16-18°C (61-64°F).

Accolades

James Suckling: 90 points.