



## BARBERA D'ALBA 2016

Agricola Fratelli Broccardo SSA, Piedmont, Italy

**eCommerce # 557834 | 15.0% alc./vol. | \$23.95**

*“Deep crimson. Lifted, sweet-sour cherry and blueberry nose and supple, dark and sour cherry palate with quite a bit of chewy tannins and acidity. Mouthfilling aromas. Carries its 15% (!) alcohol with grace.”*

**Score – 16.5p (Jancis Robinson, 2018)**

### Terroir:

Broccardo is family owned winery for many generations. Filippo, Laura and Federica have outmost respect for the land. 3 ha vineyards facing S & SW are in three of the most famous parts of the Langhe Barolo region – Monforte d’Alba, Barolo and Novello. 25y.o. vineyards. Soil: sandy clay, silty. Yield: 80 q/ha.



### Vinification:

Handpicked at end of September - early October. Fermentation at ~25°C. 15 days maceration. Malolactic fermentation in November in stainless steel. Aging: 10 months in tonneaux and barriques, second passage. Minimum 6 months in bottle.

**Variety:** Barbera 100%

**Residual sugar:** 3 g/L

**Serving suggestion and food pairing:** Serve at 17°C with red meat, pasta, medium-aged cheeses and dishes with truffles.

**Jancis Robinson’18**

**16.5p**

**International Wine Challenge’17**

**Bronze**

**James Suckling (15vntg)**

**91p**

**Luca Maroni’17 (15vntg)**

**90p**

Jancis Robinson  
JancisRobinson.com

JAMES SUCKLING.COM

