



Braida, Barbera d' Asti DOCG, "Bricco dell Uccellone", 2013

Region: Piemonte Alcohol: 14.% Grape Varietal: 100% Barbera

HISTORY

It all began with the nickname "Braida", which was acquired by the great-grandfather Giuseppe Bologna who was a champion in playing "pallone elastico" in town and church squares, a typical sport of the Piedmont region. Giacomo Bologna inherited both vineyards and nickname from his father, but above all an unconditional love for his land and wine. Since 1961 until today Braida has been the amplified and faithful image of the philosophy of Giacomo and Anna, their prospect of life, earth, wine and friendship. Raffaella and Giuseppe Bologna, both oenologists, are the third "Braida" generation and are united by the initial dream to elevate the Barbera grape into a noble status which for some would seem to be reserved only for international varieties. The business is family-run with exceptional employees and select commercial partners driven by passion and the devotion for the production of characteristic Piedmontese wines. Giuseppe Bologna is responsible for viticulture and production operations. Since 1990 he has been committed to consolidate and further improve the production by choosing to increase vineyards properties.

VINEYARDS

In the Rocchetta Tanaro vineyard, the soil is composed of equal proportions of sand and clay; this medium-heavy textured soil produces wines with rather intensely aromatic and savory flavors compared to looser soils. The vineyard takes its name from the old woman who lived in the house adjacent to the vineyard. The lady was always dressed in black and therefore given the nickname "l'uselun" (big bird).

WINEMAKING

Giacomo ventured to produce a Super Barbera, vinifying the grapes into a quality wine and maturing it subsequently in French barrique barrels, a practice unknown to most at that time but widely used nowadays. The wine undergoes a temperature controlled maceration with careful cap management for 20 days. 15 months of ageing in 225 liter oak barrels followed by 12 months in the bottle.

TASTING NOTES

Inky black concentration is the first impression given by the 2009 Aglianico del Vulture Don Anselmo. This is a super-rich and dense expression of Aglianico that exhibits the same thickness in terms of the bouquet, where competing aromas of fruit, mineral and dark spice compete. The finish delivers energy, vigor and a toned muscular build that is expressed in terms of tannins and structure.