

Presidenta

MONFERRATO

DOC

Barbera and Merlot, the Queen of Monferrato and the King of international vines. A wedding which Bricco dei Guazzi crowned as Presidenta, a red that needs patience before revealing itself to the glass. Its name recalls not only the vineyard from which its Barbera grapes come but, above all, its elegant and complex character.

GRAPES	Barbera and Merlot
GRAPE YIELD	70-80 quintals/hectare
AREA	Monferrato alessandrino – Olivola
ALTITUDE	From 150 to 250 meters a.s.l.
GRAPE TRAINING	Simple guyot
AGE OF THE VINEYARD	15-20 years
PLANTING DENSITY	5.000 trees/hectare
AGEING	12 months in barrique plus at least another 6 months in the bottle
VINTAGE	2020
FIRST VINTAGE	2005
ANALYSIS DATA	Alcohol 15% vol. Total acidity 5,6 g/l
AGEING POTENTIAL	7-8 years

Production area

Merlot: grown in the Angolo vineyard facing north-west, which is characterized by white marl alternating with areas richer in iron and clay that give Merlot elegance and finesse.

Barbera: grown in the Presidenta vineyard, it has a southern exposure west and is characterized by an alternation of calcareous marl with a soil rich in clay and iron. A fragrant and elegant Barbera is obtained on these slopes.

Winemaking

The grapes are harvested according to their respective ripening times and carry out the alcoholic fermentation separately, in stainless steel tanks at a controlled temperature. Once the alcoholic fermentation is complete, the cut is made and the wine is ready for aging. Aging takes place in oak barrels for at least 12 months. From bottling, the wine undergoes another refinement in glass for 6 months.

Taste

COLOUR: The color is intense, deep, almost impenetrable ruby.
BOUQUET: The nose immediately reveals hints of cherry and raspberry jam, with final notes of cocoa sweets.

PALATE: In the mouth it is impressive, with an enveloping and long tannin, with a freshness that balances the alcohol given by Barbera.

Pairing

Excellent with tasty red meats, it happily pairs with game or as an accompaniment to long-aged cow cheese. Recommended serving temperature: 18° C.

