

# LAUDANA

NIZZA

D.O.C.G.



Bricco Laudana is the name of the most beautiful south-facing ridge located in Vinchio with a perfect south-west exposure in the core area of the Nizza D.O.C.G. This hill is the best vocationed area to grow Barbera with ancient roots. In 1989 the “Vigne Vecchie Bricco Laudana” was the most expensive wine ever sold at the Barbera d’Asti auction held at the castle of Costigliole d’Asti. This great success fuelled an even closer cooperation between the local winegrowers and wine experts from our winery in the pursuit of excellence.

**GRAPE:** Barbera.

**SOIL:** Sandy with some clay.

**ALTITUDINE:** 250 m. above sea level.

**EXPOSURE:** South.

**VINE TRAINING - DENSITY:** Guyot. 4000 vines per hectare.

**HARVEST:** The grapes come from vineyards of more than 50 years old. After the green harvest and careful selection, the grapes are hand harvested and collected in perforated crates to preserve their integrity in early morning and delivered to the winery in the afternoon.

**VINIFICATION:** After the crushing and destalking of the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 10 days at an initial constant temperature of 24 °C which gradually rises to 29 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18 °C.

**AGEING:** At the end of the winemaking process, the wine goes into new, second and third years French barriques and big oak casks of 75 hl. The ageing lasts for about 18 months. The wine remains in cement tanks for another month prior bottling, followed by 12 months of bottle ageing.

## TASTING NOTES

The colour is ruby red with light garnet-red hues. The wine has vinous nose with aromas of fresh fruits and delicate vanilla and intense caramel scents. On the palate, the wine is pleasant, savoury, well-balanced with spices aromas and a nice structure coming from the oak ageing which gives velvety tannins..

**PAIRINGS:** perfect with braised, roasted meat and mature cheeses. Among the Piedmontese dishes, this wine really pairs with “fritto misto” made with fried veal and pork sausage, especially offal such as brains, sweetbreads and livers complemented by fried vegetables, amaretti and apples.

**ALCOHOL CONTENT:** 14,5% vol.

**SERVING TEMPERATURE:** 18 °C.

**SIZE:** 0,75 l.



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO