

Bruna



Bruna is the first step of a wonderful wine: Barbera d'Asti DOCG. This is also the grape variety that perfectly represents the character of the woman on the label: stubborn, strong, firm and determined. Brunna, the first daughter of Famiglia Barbero.

We produce two types of Barbera: Brunna, a modern Barbera d'Asti DOCG aged in steel tanks, and Giulia a Barbera d'Asti DOCG Superiore aged in Slavonian oak barrels.

Variety: 100% Barbera

Vineyards: located in Isola d'Asti "Ca'd Rava" and "Saracco" are about 40 years old. Manual harvest.

VINIFICATION

The must ferments in contact with the skins for 15 days in stainless steel tanks to obtain the maximum extraction of the colouring and tannic substances.

Alcoholic fermentation is immediately followed by malolactic fermentation to attenuate the acidity of the wine.

AGEING

8 months in steel tanks. Once bottled it continues to develop its elegance and balance.

TASTING

Red-violet colour when young, it tends to deep ruby on ageing. Persistent bouquet, fruity and intense. Dry and well-structured taste, slightly tannic and with good acidity.

ALCOHOL CONTENT: 14 % by volume

FOOD PAIRINGS AND SERVING SUGGESTIONS

Perfect red wine to enjoy at any time. Best served at 18°C in wide glasses with pasta like tagliatelle or ravioli, as well as with stewed and roast meat. Excellent with medium-ripe cheeses and salami.