

# BRICCO SERENO

Barbera d'Asti Superiore Docg



TENUTA  
LA MERIDIANA  
ORIGINAL BARBERA SINCE 1890



**Soil type:** marly-clay  
**Altitude:** 230 m  
**Vines per hectare:** 5000  
**Yield per hectare:** 8 t  
**Harvest:** manual  
**Training system:** guyot  
**Exposure:** South to South-East



**Varieties:** Barbera 100%

**Vinification:** Hand-harvested grapes in 18 kg crates are gently destemmed and transferred into stainless steel tanks, where they undergo a 72-hour pre-fermentative cold maceration. Fermentation follows, lasting 15 to 20 days, after which the wine is racked off. Following malolactic fermentation in stainless steel, the wine is transferred to French oak barriques (third to fifth passage) for approximately 12 months. After bottling, it is further aged in bottle for at least one year before release.



**Alcohol:** 14.5/15% vol



**Tasting notes:** Deep violet with garnet reflections. The nose reveals intense aromas of cherry and wild berries, harmoniously integrated with vanilla and spicy notes from oak aging. On the palate, the wine is full-bodied yet vibrant, supported by a beautiful acidity and a distinctive mineral note that enhances its drinkability. Soft tannins lead to a long, persistent finish of red fruit.



**Typical pairings:** Roasted meats, aged cheeses.

**Top pairings:** Polenta with deer.

**Unusual pairings:** Sicilian cannoli.



**Serving T°:** 16-18°C



**Aging potential:** up to 15 years