

ILJA

Barbera d'Asti DOCG

2024

Grape variety: 100% Barbera

Production area: Mombercelli

Altitude and Exposure: 210 m a.s.l., south/southwest/southeast exposure

Soil Type: Calcareous-clayey marl with presence of sands

Training system: Guyot

Planting density: 5000 vines/ha

Harvest: Third week of September. Manual harvest in 20 kg crates

Vinification: temperature-controlled steel tanks.

Aging: steel tanks

Color: Deep ruby red with purple reflections

Bouquet: Complex and enveloping bouquet of fresh red fruits such as cherry and currant, and ripe fruit such as plum and blackberry, enriched by delicate floral hints of rose and violet

Taste: Velvety and enveloping, supported by an elegant freshness that gives drinkability surprisingly fluid, pleasant and accessible drinkability

Alcohol content: 14 % vol.

Serving temperature: 16°-18°C

Food pairings: Cured meats, grilled and stewed white and red meats, semi-mature cheeses, first and second courses based on meat and mushrooms, moderately spiced Mediterranean and fusion cuisine



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