HILBERG PASQUERO

Bricco Gatti is the name of the hill on which the cellar is located. We historically named Bricco Gatti the vines where the parcels gave a more deep mineral fruit, usually the vines touching more a grey marl soil.

Bricco Gatti

PLOT SELECTION: THINK ABOUT A FRUITY NOSE, GREAT LONG TASTE, YET CARESSING, BALANCE AND MINERALITY.

VINEYARD	Bioergodynamic
GRAPE	100% Barbera
SOIL	White clay and gray marl
MICROCLIMATE	South, gentle slopes
FERMENTATION	Spontaneus and indigenous
MATURATION	Minimum 3 years — wood
METHOD	Handpicked slightly later and the other Barbera (as we wait for the perfect phenolic maturation). They are gently destemmed and ferment in steel tank with manual fulling. Maturations takes place in 'vintage' vats for at least 2 years often 3. Seeking fruit and depth. Bottled in waning moon is released after 6 month min of bottle.
MOMENTS	Friends that like bodied wines yet fresh and elegant
PAIRING	Perfect for pairing with rich foods, for example braised veal cheek

Hilberg Pasquero S.S.A. — Strada Bricco Gatti 16 — CAP 12040 — Priocca — Italy
CF/PI: 04102720044 — Codice Univoco: SUBM70N — PEC: ahilberg@confagricoltura.legalmail.it
hilberg.pasquero@gmail.com — www.hilberg-pasquero.com