



BRIC DEL FRUSTE Monferrato DOC Rosso

This **Bric Del Fruste** wine [the name means “The stranger’s hill”], is magnificently produced by Roberto Urscheler from the finest cuvee made exclusively with grapes from his most mature Barbera vines (on average 60 – 70 years old). Roberto personally manages every aspect in the production of this fine wine. After he directly oversees a very careful double selection of Barbera grapes, the wine is directly and totally made in a large hand made Allier wood vat of 3550 litres [Allier in Northern France is where the barrels are made]. The wine is then transferred into smaller 225 litre hand made Allier wood barrels known as barriques. These smaller volume barriques ensure that more of the wine comes into contact with the wood. This enhances the fruit concentration, the complexity and the smoothness of the final product. It is matured in these barrels for at least 11 months. Roberto’s skill at this method of production has produced ‘Bric Del Fruste’ a wine with great structure and higher tannin content than steel produced Barbera. This wine will age gracefully for up to ten years and indeed will reward your patience by continuing to improve for some time. Barrique wines often fetch premium prices because these wines are quite sought after by collectors. We think that ‘**Bric Del Fruste**’ 2001 vintage, represents excellent value for money and is a good investment if you want a quality wine at an affordable price. We strongly suggest you resist the temptation to drink it all now and be disciplined enough to lay some bottles down. This way you will be able to truly appreciate its excellence in future years. In keeping with all Roberto’s wines it is not mass produced in large quantities so please order early to avoid disappointment

Deep ruby red colour, with violet hues; a rich, strong, austere full-bodied wine, perfectly balanced with an intense bouquet of vanilla, black-berry, liquorice, spices and notes of violet; impressively it gains nuance and complexity on the long lasting finish, where the flavours linger deliciously on the tongue. Best with game, strong cheese, Piemontese pasta agnolotti and roasted beef and spicy meat stews. It can also be appreciated as an after dinner drink. *To be uncorked and decanted at least two hours before tasting.*

PRODUCER	Roberto URSCHELER
Variety of grape	100 % Barbera d’Asti
Production area	Mombaruzzo
Appellation	Monferrato Rosso DOC
Alcohol Volume	14%
Soil	Calcareous, clayey
Harvesting	Mid October
Fermentation	8 - 10 days
Ageing before release	11 months in oak vat followed by 1 year in barrique
Bottling	After ageing
Serving temperature	16-18°C

