



**PICO
MACCARIO**



PRODUCER PROFILE

Estate owned by: Pico and Vitaliano
Maccario
Winemaker: Roberto Oliviero
Total acreage under vine: 185
Estate founded: 1997
Winery production: 850,000 Bottles
Region: Piemonte
Country: Italy

Villa Della Rosa 2016

WINE DESCRIPTION

Pico Maccario is a Barbera specialist located in the town of Mombaruzzo in the heart of Piedmont's Barbera d'Asti DOCG. Brothers Pico and Vitaliano created the Pico Maccario brand in 1997 following four generations of selling the family grapes to other producers. Purity and balance is the goal of every Pico Maccario wine.

The town of Mombaruzzo is located about an hour's drive southeast of Asti itself and is home to the Pico Maccario winery. Here, brothers Pico and Vitaliano Maccario own 70 contiguous hectares, a rarity in the region. 60 of the 70 hectares are dedicated to Barbera.

Villa della Rosa Barbera d'Asti DOCG is produced from the youngest vines on the estate and is vinified entirely in stainless steel tanks. The goal of Villa della Rosa is to capture Barbera's floral aromatics and bright cherry fruit character with just a moderate level of alcohol.

TASTING NOTES

Villa della Rosa captures the essence of the Barbera variety with bright, red cherry fruit and accents of violets and herbs. Due in part to young vines, this Barbera is light in body with soft tannins and moderate in alcohol making it an attractive partner for a wide range of foods.

FOOD PAIRING

With its soft tannins and lighter body, Villa della Rosa can easily be paired with a wide array of dishes, including dark fish such as seared tuna. Thanks to Villa della Rosa's unoaked style and moderate level of alcohol it is superb when served slightly chilled and paired with chicken or pork prepared on a charcoal grill.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Barbera d'Asti DOCG
Vineyard name:	Pico Maccario Vineyard
Vineyard size:	138 acres
Soil composition:	Pleistocene hills formed from fluvial and river lacustrine deposit.
Training method:	Guyot
Elevation:	666 feet
Vines/acre:	1777.6
Yield/acre:	3.6 tons
Exposure:	Southwestern
Year vineyard planted:	1997
Harvest time:	Between September and November
First vintage of this wine:	1998
Bottles produced of this wine:	650,000

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	8 days
Maceration technique:	delestage 2 times at programmed intervals
Length of maceration:	8 days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Size of aging container:	1500
Age of aging container:	New
Length of aging before bottling:	7 months
Length of bottle aging:	5 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.3
Residual sugar:	2.0 g/L
Acidity:	5.5 g/L

Dry extract:

27.7 g/L