



**PICO
MACCARIO**



PRODUCER PROFILE

Estate owned by: Pico and Vitaliano
Maccario
Winemaker: Giovanni Chiarle
Total acreage under vine: 185
Estate founded: 1997
Winery production: 15,000 Bottles
Region: Piemonte

Pico Maccario Rosé Brut N/V

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.

Thanks to the clayey and medium-texture soil, Pico Maccario wines are balanced and feature a modern, versatile style, but respecting the natural characteristics of the grapes and vines.

Made from 100% Barbera grapes.

TASTING NOTES

Zesty, mouthwatering acidity compliments bright and playful red berry aromas—all framed by subtle notes of wet stone, sweet lavender and dried sage. Pico Maccario Piemonte Rosato Brut DOC

FOOD PAIRING

Pico Maccario Piemonte Rosato Brut is equally at home on a summer's day at the pool or as a palate-awakening aperitivo at the chef's table. The wine is best enjoyed with a light chill. Barbera's naturally high level of acidity works in complement to foods with high fat contents, keeping the palate feeling fresh through the meal.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Monferrato Astigiano
Vineyard size:	1.5 hectares
Soil composition:	Clayey and medium-texture soil
Training method:	Guyot
Elevation:	180m feet
Exposure:	South/South-East
Year vineyard planted:	2009
Harvest time:	September
First vintage of this wine:	2017
Bottles produced of this wine:	15,000

WINEMAKING & AGING

Fermentation container:	stainless steel vats
Length of alcoholic fermentation:	10 days
Maceration technique:	aeration
Malolactic fermentation:	no
Fining agent:	bentonite
Type of aging container:	stainless steel
Length of aging before bottling:	5 months
Length of bottle aging:	3 months
Prefermentation technique:	cold soak maceration
Total SO ₂ :	105 mg/L

ANALYTICAL DATA

Alcohol:	12.5%
pH level:	3.08
Residual sugar:	2 g/L
Acidity:	5.7 g/L
Dry extract:	21 g/L