



**PICO
MACCARIO**



PRODUCER PROFILE

Estate owned by: Pico and Vitaliano Maccario
 Winemaker: Giovanni Chiarle
 Total acreage under vine: 185
 Estate founded: 1997
 Winery production: 3,200 Bottles
 Region: Piemonte
 Country: Italy

Pico Maccario Epico 2019

WINE DESCRIPTION

Pico Maccario is a Barbera specialist located in the town of Mombaruzzo in the heart of Piedmont's Nizza Riserva 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.

Epico ("Epic," or Pico without the "E") is a uniquely made wine. The grapes are the last of the Barberas on the property to be picked and 50% of the harvest is dried in wooden boxes for 20 days. The grapes go through a 10-12 day maceration before being vinified and aged in 50% new French barriques.

TASTING NOTES

Due to a slight drying of the fruit, Epico shows a hint of residual sugar and the concentration that comes with raisined berries. Epico is surprisingly pretty and perfumed on the nose with aromas of purple flowers, dark cherries, plums and tobacco. Aging in partially new French oak barriques lends flavors of cedar, sweet spices and vanilla.

FOOD PAIRING

Appassimento style wines (wines produced from dried grapes) such as Amarone in the Veneto or Sfursat in Lombardy tend to pair well with full-flavored dishes. Red wine risotto or buckwheat pasta in a cheese sauce are natural partners for Epico. The wine can also be paired easily with a cheese course at the end of a meal.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Nizza Riserva DOCG
Vineyard name:	Pico Maccario Vineyard
Vineyard size:	138
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:	Northwestern
Year vineyard planted:	1970
Harvest time:	between September and November
First vintage of this wine:	2010
Bottles produced of this wine:	3,200

WINEMAKING & AGING

Varietal composition:	100% Barbera
Fermentation container:	Barrels
Length of alcoholic fermentation:	20 days
Fermentation temperature:	77 °F
Maceration technique:	maceration post fermentation at hot temperature (if vintages make it possible)
Length of maceration:	14 days until the exhaustion of sugars days
Type of aging container:	Barriques
Size of aging container:	225
Age of aging container:	Three years
Length of aging before bottling:	12-14 months
Length of bottle aging:	1 year
Total SO ₂ :	93 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	0.7 g/L
Acidity:	5.9 g/L
Dry extract:	31.9 g/L

