



**PICO
MACCARIO**



PRODUCER PROFILE

Estate owned by: Pico and Vitaliano
Maccario
Winemaker: Giovanni Chiarle
Total acreage under vine: 185
Estate founded: 1997
Winery production: 300,000 Bottles
Region: Piemonte
Country: Italy

Pico Maccario Lavignone Rosso 2020

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. Lavignone takes its name from one of the 18th-century farmhouses located on the property. It is the most important wine of the Pico Maccario winery and should be considered as a classic example of Barbera d'Asti. The wine receives a 10-12 day maceration and is vinified entirely in stainless steel.

TASTING NOTES

Barbera d'Asti Lavignone is a bright and aromatic wine with aromas and flavors of red cherries, violets and wild herbs. Soft tannins and a moderate level of alcohol and medium weight make Lavignone an ideal wine for immediate enjoyment. It can be served at room-temperature or slightly chilled and with a wide range of foods.

FOOD PAIRING

With its soft tannins and moderate weight, Lavignone can be paired with many different dishes, even with fusion preparations, but it shines with roasted poultry and cheeses. The wine's earthy flavors will nicely accent any dish containing herbs and mushrooms. Served slightly chilled, it can also be paired with spicy foods such as barbeque or Indian curry.

VINEYARD & PRODUCTION INFO

Vineyard name:	Pico Maccario Vineyard
Vineyard size:	138
Soil composition:	Pleistocene hills formed from fluvial and river lacustrine deposit.
Training method:	Guyot
Elevation:	660 feet
Vines/acre:	1,777.6
Yield/acre:	3.6 tons
Exposure:	Southwestern
Harvest time:	between September and November
First vintage of this wine:	1998
Bottles produced of this wine:	300,000

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
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:	9
Length of bottle aging:	2
Total SO ₂ :	95 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.6
Residual sugar:	1 g/L
Acidity:	5.2 g/L
Dry extract:	32 g/L