



BIRBÈT

Partial fermented red grapes must

VINEYARD

Grape variety: *Brachetto del Roero (birbetta aromatica)*

Location: *Roero*

Altitude: *280-350 m above sea level*

Soil: *calcareous - sandy*

HARVEST

Period: *September*

Harvest: *hand-picking with the 20 kg boxes*

VINIFICATION

Maceration: *maceration at low temperature for 24 hours*

Alcoholic fermentation: *in autoclave at 15°C*

Malolactic fermentation: *absent*

Maturation: *in stainless steel tanks*

Preservation and endurance: *within 2 years*

SENSORY PROFILE

Cherry red color with violet hues.

Creamy and persistent foam

*Fragrant and aromatic, it reminds strawberry, rose,
raspberry and blackberry.*

In mouth it is sweet and harmonious with a pleasant sour note.

Suggested temperature of service: 5°C

