

CASINA BRIC

ANSI ROSSO

Piedmont , Italy



Availability	Private import
Human	Gianluca Viberti
Millésime	2016
Appellation	Langhe DOC
Lieu, Lieux-Dits	Barolo
Sols	Clay Limestone
Altitude Des Vignes	420-500 meters above sea level
Orientation	South-West
Cépages	Nebbiolo Barbera
Viticulture	Organic
Palissage	Guyot
Pi/Hect	4 000 ft/ha
HI/Hect	60 hl/ha
Vendanges	Hand harvested
Vinification	In steel vats for 10 to 15 days without the addition of yeasts. Traditional maceration on skins for another 15 to 20 days
Levures	Indigenous
Élevage	A part of the Barbera is aged in concrete tank and th other one in barrels for 12-18 months. The Nebbiolo is aged in concrete tank. The juices are thin assembled un bottle for another 6-12 months
Volume D'alcool	14% alc./vol.
Sulfites	60 mg/l
Sucre Résiduel	1 g/l
Acidité Totale	5.3 g/l
Color	Ruby
Degustation	Open nose, slightly spicy and bursting with ripe fruit. Bold and full-bodied with rounded, discrete tannins
Temperature Of Service	16-18°C

BOIRES
