

CASINA BRIC

MESDI' VINO ROSSO

Piedmont , Italy



Availability	Private import
Human	Gianluca Viberti
Millésime	2019
Appellation	Vino da Tavola
Sols	Clay Limestone
Altitude Des Vignes	420-500 meters above sea level
Orientation	East South-East South West
Cépages	90% Nebbiolo 10% Barbera
Viticulture	Organic
Palissage	Guyot
Pi/Hect	4 500-5 000 ft/ha
HI/Hect	56 hl/ha
Vendanges	Hand harvested
Vinification	Barbera and Nebbiolo are vinified separately. The barbera underwent an alcoholic fermentation of 2 weeks on whole bunches. For the Nebbiolo, maceration lasts from 40 to 60 days in concrete and stainless steel vats.
Levures	Indigenous
Élevage	5000 liter wooden tanks and concrete tanks. Assembly of the barbera and nebbiolo one month before bottling.
Volume D'alcool	13.5% alc./vol.
Sulfites	65 mg/l
Sucre Résiduel	1 g/l
Acidité Totale	5.65 g/l
Color	Bright red
Degustation	Fresh and fruity. Berries and cherry, light tannins and very well structured.
Temperature Of Service	15°C

BOIRES
