

CASINA BRIC

NEBBIOLO D'ALBA SPUMANTE BRUT ROSÉ

Piedmont , Italy



Availability	Private import
Human	Gianluca Viberti
Millésime	NM
Appellation	Spumante d'Alba DOC
Lieu, Lieux-Dits	Alba + Guarene
Sols	Sandy clay
Altitude Des Vignes	300 meters above sea level
Orientation	South-East
Cépages	100% Nebbiolo
Viticulture	Certification Organic in process
Palissage	Guyot
Pi/Hect	4 000 ft/ha
HI/Hect	55 hl /ha
Vendanges	Hand harvested
Vinification	Gentle pressing of whole grapes still on stems. Fermentation of the must for 15/20 days at a controlled temperature of 16-18 ° C. Second fermentation on lees in pressure tanks (Martinotti method) for 8 to 12 months
Levures	Indigenous
Élevage	In bottle for 6-12 months
Volume D'alcool	12% alc./vol.
Sulfites	25 mg/l
Sucre Résiduel	8 g/l
Acidité Totale	6.5 g/l
Color	Pink
Degustation	Fine and persistent bubbles. Floral nose reminiscent of wild roses and peach blossom. Fresh and sweet on the palate with the typical complexity of the grape variety
Temperature Of Service	10°C