

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 + Guarone

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

Sucré 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

Service

BOIRES