



Birbet

Mosto parzialmente fermentato

APPELLATION: Partially fermented must

GRAPE VARIETY: 100% Brachetto

PRODUCTION AREA: Canale d'Alba

EXPOSURE AND ALTITUDE: south; 200-250 m.

SOIL: sandy soil with marl

TRAINING SYSTEM: Guyot

HARVEST: hand harvest in the middle of September

AGEING: on skins in stainless steel tanks

ALCOHOL CONTENT: 5,5° % Vol.

RECOMMENDED SERVING TEMPERATURE: 8°-10°

TECHNICAL NOTES

The color is purple red with ruby shades. In the nose, intense notes of violet, rose and raspberry prevail. In the mouth, the delicate residual sugar makes it pleasant and sweetish. The acidity balances the sweetness of the wine providing a perfect harmony.

CULINARY COMBINATIONS

It pairs well with small pastry, cakes and cookies.

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