



ROSSO DOLCE

Birbet

The Mosto Parzialmente Fermentato Birbet is a sparkling, sweet and aromatic red wine. The main feature of this wine, fresh and fragrant, is its floral (especially rose and orange flowers) and intense bouquet. Perfect to be matched with any kind of dessert.

VINEYARD

Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands, compact marls and S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting density: 4,000 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 100 q/ha;

Wine yield: 7,500 L/ha.

VINIFICATION

Grapes have to be harvested within the first decade of September.

Once in the winery, grapes are destemmed, crushed and chilled (temperature of 13-14 °C) for a slight cryomaceration.

Then, after 12-18 days the grapes have to be put in the pneumatic press to divide the skins from the must (soft crush). The must is then left to rest a couple of days in stainless steel thermo-conditioned tanks (13°C) to separate the turbidity.

The clear must is then filtered and stored in stainless steel tanks. Temperature 0°C.

Before the bottling the must has to be put in sealed tanks and selected yeasts are added. Now, carrying out the Martinotti-Charmat method, the partial fermentation of the sugars begins.

Eventually, the isobaric bottling is carried out.

ORGANOLEPTIC PROFILE

Bubbles: creamy and gentle, thin and persistent;

Colour: bright and brilliant cherry red;

Bouquet: rich and intense with floral hints of rose and orange flowers;

Taste: sweet and fragrant. Acidity is well balanced and the carbon dioxide enhances the retronasal sensations.

FOOD PAIRINGS

The richness and fragrance of the Birbet make this wine enjoyable with any kind of dessert.

Serving temperature: 12 °C

¹ A.V.V. Carta geologica d'Italia 1:100.000;

² I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000

