


dal 1956 Produttori nel Roero

Birbet

Mosto d'uva Parzialmente
Fermentato



Variety: red grape

Location of vineyards: Canale d'Alba

Soil: clay and Limestone

Harvest: late September

Winemaking: Steel

Format: 75 cl.

Serve at: 8/10°C

Vinification: After short maceration in order to extract colour from skins, and subsequent processing to clean the must, the Birbet is fermented in a stainless steel pressurised tanks in order to produce a light fizz that enhances the flavours and fragrance.

Sensory profile: the colour is light ruby red; it has a captivating aromatic fragrance, lush, with clear hints of fruit and dried rose.

The taste is sweet, soft, delicate, effervescent, mellow with a lingering aroma.

