


BRIC
CASTELVEJ[®]
dal 1956 Produttori nel Roero

Roero

Denominazione di Origine Controllata

Riserva

Panera Alta



Variety: Nebbiolo 100%

Location of vineyards: Canale d'Alba

Soil: loose sandy soil

Harvest: early October

Winemaking: Big Barrel and Tonneau

Format: 75 cl. / 1,5L “Magnum” wooden box

Vinification: We carry out two thinnings (at the beginning and end of August), eliminating part of the apexes and the wings of the bunches, guaranteeing an average production of 1.80 / 2.00 Kg per vine. The goal is to have the highest possible grape quality for the harvest. Due to a high exposure to sunlight, the bunches must be kept shaded by the leaves, otherwise on hot days the sunlight would start causing burns and subsequently the desiccation of the grapes.

Maceration takes place in steel fermentation vats, where fermentation temperature can be regulated, lasting about two weeks. Then the wine is kept in large oak barrels (partly new and partly already used), in which the malolactic fermentation takes place, then the wine rests in Tonneau wine barrels for about 30 months. It is bottled in August and brought to the market, after around 6 months in the bottle.

Sensory Profile: rich and immediate aroma with notes of violets, raspberries and blackberries, enriched with elegant spicy hints. The flavour is rich and structured, providing a increase of sensations of violet and cocoa that meets powerful and stiff tannins; prolonging the whole tasting experience with a persistent final. Excellent with game roast, braised meats and stews, it goes well with cheeses.

Serve at: 17-18°C

