

  
BRIC  
**CASTELVEJ**<sup>®</sup>  
*dal 1956 Produttori nel Roero*



## Langhe Bianco

Denominazione di Origine Controllata

San Vittore

**Variety:** Viognier 100%

**Location of vineyards:** Canale d'Alba

**Surface:** 12.331 m<sup>2</sup> / 5 parcels

**Soil:** sandy clayey, calcareous

**Position:** Sud Est

**Altitude:** 250 - 300 mt.

**Harvest:** mid september

**Winemaking:** Amphora

**Vinification:** after a careful evaluation to establish the exact harvest time that reconciles the optimal values of sugars and acids the grapes are harvested manually.

The vinification that follows is very particular, because the concept of maceration between peel and must is applied to this white wine, obtaining an enrichment of the regarding the aromas and structure, also guaranteeing an excellent longevity. All the processes, from the grape harvest to maceration, are carried out at low temperature to avoid extracting too much colouring matter, hence the name cryomaceration.

For subsequent operations, the wine is kept for a few months in an amphora then it is transferred to steel tanks until bottled.

**Sensory Profile:** the wine shows a straw yellow colour with golden tints. The nose is structured with hints of white fruit and exotic aromas, nuances of ginger conclude the olfactory experience. The palate is harmonious and elegant, the freshness persists to the taste giving it a unique character of drinking.

It goes well with appetizers, pasta and risotto, seafood dishes.

**Serve at:** 12-13°C

