


BRIC
CASTELVEJ[®]
dal 1956 Produttori nel Roero



Nebbiolo d'Alba

Denominazione di Origine Controllata

Il Pilone

Variety: Nebbiolo 100%

Location of vineyards: Canale d'Alba

Soil: loose sandy soil

Harvest: early October

Winemaking: amphora

Formato: 75 cl. / 1,5L "Magnum" Amphora box

Vinification: We have the goal to reach the harvest with the highest possible grape quality. To achieve this, we perform two thinnings (at the beginning and end of August), eliminating part of the tips and the wings of the bunches, guaranteeing an average production of 1.80 / 2.00 kg per vine. Due to a high exposure to sunlight, the bunches must be kept shaded by the leaves, on hot days the sunlight would start causing burns and then 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 it is decanted into an amphora where it rests for 12 months.

It is bottled in August and after three months it is brought to the market; 15 months after the harvest.

Sensory Profile: The wine has intense ruby red colour with garnet highlight. The nose is expressed with a wide and elegant bouquet in which fruity scents of berries and floral notes of violet emerge. The palate is presented with velvety, soft and harmonious taste but at the same time full-bodied and of good persistence.

It is excellent with roast game, braised and overcooked; it well accompanies the cheeses.

Serve at: 17-18°C

