


BRIC
CASTELVEJ[®]
dal 1956 Produttori nel Roero

Barbera d'Alba

Denominazione di Origine Controllata
Superiore

Vigna Mompissano



Variety: Barbera 100%

Location of vineyards: Canale d'Alba

Surface: 16.342 m² / 13 particles

Soil: calcareous - clayey with a low percentage of sand

Position: Sud Ovest

Altitude: 350mt.

Harvest: late september - early october

Winemaking: Big barrel and Tonneau

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. Maceration takes place in steel fermentation vats where the fermentation temperature can be regulated and lasts about 2 weeks. Then the wine is kept in oak barrels, where the malolactic fermentation takes place.

After the malolactic fermentation, the wine stays in tonneau wine barrels until the next summer (August) when it is bottled.

Sensory Profile: the aromas remind the scents of undergrowth and black cherries, with a light closing note of oriental spices. The potent flavour is softened by a silky body; the flavours recall ripe red fruit, sweet and fleshy cherries, all with a persistent finish.

It pairs well with rich flavours, such as dry soups and meat-based dishes or soft and full-fat cheeses with brief ageing.

Serve at: 18°C

