

**BRIC**
CASTELVEJ[®]
dal 1956 Produttori nel Roero



Vino Rosato

“Le Selezioni”

Il Nini

Surface vineyards: 5,250 m² / 1 particle

Soil: limestone-clay with a low percentage of sand

Position: Sud Est

Altitude: 350 mt.

Harvest: End of september

Winemaking: Amphora

Vinification: delicate, fresh and gentle wine like Bric Castelvej’s Rosé. A high-quality, capable of surprising for its effortless authority.

The grapes are hand-picked, and after de-stemming, the must is transferred to the amphorae, where alcoholic fermentation with yeasts will start.

The skin maceration is extremely short, it lasts only 6 hours, while the refinement takes place in amphora and lasts about 6 months. Malolactic fermentation takes place naturally during the refinement period.

Sensory profile: Fresh and delicate but sharp, it can become the protagonist of the table. The nose shows exotic aromas and in the mouth, it is tasty, fresh, savory, and capable of stimulating the palate thanks to its intense acidity and hints of small red fruits. The ease of drinking invites you to the next glass with a carefree attitude.

Recommended with not excessively fatty cured meats, fried vegetables, mushrooms, tomato and mozzarella salad, delicate pasta, and spring risotto, lean white meat, and processed fish.

Serve at: 12-13° C

