

ROSSO DOLCE

Birbet

The Mosto Parzialmente Fermentato Birbet is a sparkling, sweet and aromatic red wine. The main feature of this wine, fresh and fragrant, is its intense floral note, especially of rose and orange flowers.

VINEYARD

Altitude: 250-350 m above the sea level;

Exposure: south-west;

Geological origin¹: Asti sands - sandy-clayish alternations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting density: 4,000 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 10,000 q/ha;

Wine yield: 7,500 L/ha.

VINIFICATION

The grapes have to be harvested within the first ten days of September.

Once in the winery, grapes are destemmed, crushed and chilled (temperature of 13-14 °C) for a short maceration. Then, after 12-18 hours, they are put in the pneumatic press to divide the skins from the must (soft crush). The must is then left to rest about two days in stainless steel thermo-conditioned tanks (13 °C) to separate the turbidity.

The clear must is filtered and stored in stainless tanks at a temperature of 0°C.

Before the bottling, the must has to be put in sealed tanks and selected yeasts are added. Now, carrying out the Martinotti-Charmant method, the partial fermentation of the sugars begins.

Eventually, after clarification, the isobaric bottling is carried out, in order to transfer the soft bubbles from the tanks to the bottles; so then the Rosso Dolce Birbet is ready to be marketed.

ORGANOLEPTIC PROFILE

Bubbles: creamy and gentle, thin and persistent;

Colour: bright and brilliant cherry red;

Bouquet: rich and intense with floral hints of rose and orange flowers;

Taste: sweet and fragrant. Acidity is well balanced and the carbon dioxide enhances the retronasal sensations.

FOOD PAIRINGS

The richness and fragrance of the Mosto Parzialmente Fermentato Birbet make this wine enjoyable with any kind of dessert and fresh fruit.

Serving temperature: 12 °C



¹ A.V.V. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000