

BIRBET



- VINE VARIETY:** Long cluster Roero - Brachetto (100%).
- VINEYARDS:** The vineyard was implanted in 1994 in the commune of Castellinaldo, exactly in the area called "Cenciurio".
- SOIL:** On the surface the soil is particular poor in clayey formations, this is a characteristic that does not damage the good micro-organism content. The created environment is ideal for the brachetto, it guarantees the perfect maturation of the grapes and a good accumulation of aromas. South - East exposure. Altitude: 250 meters above see level. Stump / hectare: 4000. Green harvest: first week in August. Yield / hectare: 6000-7000 quintals of grapes.
- GRAPE HARVEST:** the ripening-period is by the middle of September.
- VINIFICATION PROCESS:** The wine making process of the pressed grapes begins in contact with the skins. After three days the must is separated from the solid parts and continues the wine making process at a temperature of 18°C in order to obtain an alcoholic development equal to 6% Vol. After the arrest of the fermentation the wine remains to a temperature of 0°, the yeasts are removed and at last in December-January the wine is bottled.
- ALCOHOLIC CONTENT:** 5,5 - 6,5% vol.
- BOTTLES PER YEAR:** 2000 - 2500.