



Viticoltori dal 1914

PIEMONTE DOC ROSATO

"BRIC ROSE"



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 90 quintals/ha

AVERAGE AGE OF WINES: 25 years

GRAPES: Barbera and Merlot

VINIFICATION AND AGEING: Selection and harvesting of the grapes. Gentle pressing using a nitrogen inert-gas press, followed by fermentation in temperature-controlled stainless-steel tanks. Ageing in stainless-steel tanks for 3 months, followed by at least 1 month in bottle.

COLOR: Ruby bright, intense pink

FRAGRANCE: pleasantly intense on the nose, with fruity notes

FLAVOUR: fresh and persistent, with a slightly bitter finish typical of the wine

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: <5,8 gr./l

RESIDUAL SUGARS: 3 gr./l

PAIRINGS: a highly versatile wine, excellent with white meats, cured meats, fish and medium-aged cheeses

SERVICE TEMPERATURE: 8-10°C

AWARDS

2025 LUCA MARONI > 94 points (2023 vintage)

2024 LUCA MARONI > 91 points (2022 vintage)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.