

Nebbiolo d'Alba Spumante Brut Rosé

460 Casina Bric

At 460 meters above sea level, Casina Bric (which in the Piemontese dialect means “hilltop farm”) is the highest altitude Barolo estate in the Langhe region. Here, Gianluca Viberti makes his Barolo with the utmost respect for the wine territory that dates back to the 1700s when it was home to a monastery.



Sparkling



Rosé



Piedmont



Nebbiolo d'Alba DOC



NV



Nebbiolo

Aging

In pressure tanks (Martinotti method), sur lies for 8 to 12 months to ensure unconditional quality and finesse in keeping with Nebbiolo. Maturing in the bottle follows for 6-12 months prior to the wine's release

Description

Delicate antique pink color, with a fine, lingering perlage and a floral nose reminiscent of wild roses and showing fruit hinting at peach blossom. Fresh and soft on the mouth, with the considerable complexity that is typical of Nebbiolo at the same time. Nebbiolo's drinkability and verve unquestionably make this a unique bubbly. Perfect as an aperitif, a great match for fish-based dishes, and ideal for serving too throughout a meal, especially in summer