



Ans

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.



Still



Red



Piedmont



Vino Rosso



2013



Nebbiolo and Barbera

Aging

The Barbera is aged partly in concrete and partly in 500 liter barrels and big casks for 12-18 months, while the Nebbiolo is stored in concrete tanks. The wines are then blended, and the end product is stored for at least a further 6-12 months prior to its release. The ageing is designed to preserve the typical style and freshness of a wine that brings out the best in both the Nebbiolo and Barbera varieties

Description

The elegance and breeding of Nebbiolo merges with an exuberantly-flavored Barbera to craft a vibrant, bright, intense ruby red wine with a slightly spicy, expansive, ethereal nose bursting with ripe fruit. Bold and full-bodied on the mouth, with unobtrusive rounded tannins. Ansj is a taste of the good life, to be enjoyed in company with good everyday food