



CASCINA CHICCO
azienda agricola



BIRBET

Date of harvest: mid-September

Wine-making: in August, the grape bunches are thinned to eliminate the tips, or the part of the grape bunch with less color. Following harvest, a brief maceration extracts color from the skin and then the grape must is cleaned. Finally, the Birbet ferments in stainless steel casks to obtain its light bubbles that develop its aroma and fragrance.

Tasting notes: the colour is light red ruby, and the fragrance is aromatic and vigorous, with overall hints at fruit and dried rose; the taste is sweet, soft, delicate, and sparkling with a long and persistent aroma.

Dishes: this wine is perfect with sweets, cake, and other desserts.

Recommended serving temperature: 8° C.

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