



BIRBÈT



This wine is obtained from the vinification of the grapes Brachetto del Roero which was always present in our territory (our grand parents called it as “bragat”), but there are few historical data on it. The beginning of the wine Birbet, which in dialect is referred to a mischievous child, is recent: it is due to the hard word of the producers of the Roero which were able to bring honour to this vine that was disappearing. This vine produces very long bunch of small grapes with an intense colour and an aromatic characterization which is comparable to that of the wine Moscato.

The grapes ripen towards the half of September. The vinification provides for a short period of cold maceration of the grape must (36-48 hours). After the fermentation is stopped when the Birbet is still sweet by the refrigeration.

The Birbet should be drunk young within two years to appreciate his potentiality. At sight it is rich of very fine froth and presents a red-ruby colour with garnet reflections; at the olfaction it has an intensely perfume of fruits, with a typical and unmistakable bouquet; at the taste is sweet, delicate, well balanced by the acid fraction that gives back a pleasant wine.

Soil: clay and silt

Altitude: 300 m above sea level

Exposure: west

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 70hl

Vintage: first half of September

Vinification: cold maceration and following fermentation of the must at a controlled temperature

Refinement in bottle: 1 month

Alcoholic content: 5-5,5%

Sugar: 120-130 g/l

Extract: 23 g/l

pH: 3,20-3,30

Acidity: 5,10-5,30g/l

Pairings: for his aromatic strength the Birbet is the ideal companion of fruit salads, sweets and is also excellent as aperitif.