

BIRBÈT



This wine is obtained from the vinification of the **GRAPES BRAGAT ROSA** 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
EXPOSITION:	west
SYSTEM OF VINE GROWTH:	Guyot
NR. OF VINESTOCKS PER HECTARE:	4000
RETURN IN WINE PER HECTARE:	70 hl
VINTAGE:	first half of September
VINIFICATION:	cold maceration and following fermentation of the must at a controlled temperature
REFINEMENT:	//
REFINEMENT IN BOTTLE:	1 month
ALCOHOLIC CONTENT:	5 - 5,5 %
SUGAR:	120 - 130 g/l
EXTRACT:	23 g/l
PH:	3,2 - 3,3
ACIDITY:	5,1 - 5,3 g/l

PAIRINGS

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