

ANGELO NEGRO

BIRBET

MOSTO D'UVA PARZIALMENTE FERMENTATO ROSSO

VINEYARD

Grape variety: Bragat rosa (Brachetto del Roero)

Production area: Roero

Altitude: 200-280 m above s.l.

Sun exposure: south, south-west

Soil: calcareous – sandy

Breeding system: Guyot

HARVEST

Period: half September

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: maceration at low temperature for 24 hours

Alcoholic fermentation: in autoclave

Maturation: in stainless steel tanks

Preservation and endurance: in horizontal bottle position or standing,
within 2 years

SENSORY PROFILE

Cherry red color with violet hues. Creamy and persistent foam. Fragrant and aromatic, it reminds strawberry, rose, raspberry and blackberry. In mouth it is sweet and harmonious with a pleasant acid note.

Serving temperature: 5° C



Azienda Agricola Negro Angelo & Figli

Fraz. Sant'Anna 1 – 12040 Monteu Roero (CN)

Tel. +39 0173 90252 – Fax +39 0173 90712

negro@negroangelo.it

www.angelonegro.it

