



Cascina
RIVERI

Vineyard:

Location: Monforte Roero

Grape variety: Brachetto of Roero (birbetta aromatica)

Soil: calcareous and sandy

Age of the vineyard: 20 years

Vinification:

Maceration: crio-maceration at 8°C for 12 hours

Alcoholic Fermentation: in pressure tank at 15°C with
approximately 2 bar of overpressure

Maturation: in stainless steel pressure tanks

Aging: within 2 years

Sensory profile:

Color: cherry red with violet highlights

Fragrance: perfume and aromatic that reminds strawberry,
raspberry and blackberry

Taste: sweet and harmonious with a pleasant sour note.

Creamy and persistent foam

Suggested temperature of service: 5°C

