

BRI SEI DE

colline novaresi DOC
uva rara

red



Vineyard: in the town of Sizzano, Vernazzole region, vineyard of 0.25 Ha. Facing south-south/west. Acid clayey-sandy soil.

Grapes: 100% Bonarda, locally known as Uva Rara.

Grape-yield per hectare: 8,000 kg

Wine-making: manual harvest in crates in early October. Fermentation on the skins, maceration in stainless steel vats for 5-6 days at a controlled temperature with pumping-over every 8 hours. Malolactic fermentation in stainless steel vats in December/January.

Ageing and bottling: ageing in stainless steel for the first four months.. Bottling during April/May. Ageing in glass for two/three months.

Organoleptic characteristics: ruby-red color. Fine inviting fragrance with hints of forest fruits, macerated rose and spices, smooth taste; the ample sharp pleasantly acidic-salty taste enhances the fragrance with a rich harmonious taste

Food and wine pairings: accompanies snacks and complements the traditional Novara (Piedmont) salamis: Salam della Duja – a soft mild salami from the Italian Piedmont region, Fidighina – a cooked pork salami

Serving temperature: 18-20°C.

Optimal ageing: ready to drink at 12-24 months, when correctly cellared, it will continue to evolve over the first 5 years.