

WINE TECHNICAL SHEET

BRICCO PREJE

Piemonte DOC Rosato Bio



Vintage: 2024

Type: Rosé

Classification: Piemonte DOC

Grape Variety: 60% Barbera; 40% Pinot Noir

Production: 6,600 bottles

Production Area: Isola d'Asti

Yield per Hectare: 70 quintals

Exposure and Altitude: South/West – 350 m a.s.l.

Soil: Clay-sandy

Year of Planting: 2005

Harvest: First ten days of September

Plant Density: 4,000 vines per hectare

Training System: Guyot

Vinification and Aging: Stainless steel for 6 months

Alcohol Content: 11.5%

Residual Sugar: 1 g/l

Total Acidity: 5.85

pH: 3.20

Tasting Notes: Bright pink color with violet reflections. Intense aromas of flowers and red roses, with a hint of ripe fruit. On the palate, it is soft, dry, very persistent, with an acidic finish.

Recommended Pairings: Excellent as an aperitif or paired with lake and sea fish, white meats, and savory pies.

Serving Temperature: 12°C



PODERI DEI
BRICCHI ASTIGIANI