



"Brigà" Vino Rosso

I Vineyard

AREA OF PRODUCTION:
Val Tidone – Piacenza – Emilia Romagna

TERROIR:
medium density, calcium/marl terrain

EXPOSURE:
South-Ovest

PLANTING DENSITY:
8000 plants/hectar

PLANTING SYSTEM:
simple Guyot

YIELD PER HECTAR:
80-90 q.li

I Winemaking

BLEND:
50% Merlot – 50% Cabernet Sauvignon

VINIFICATION:
pressing and maceration in contact with the skins for 12-15 days. Fermentation with selected yeasts. Settled in barriques for 1 year.

I Wine

DRY STILL RED

COLOUR:
granite red

BOUQUET:
Intense, herbaceous, fine and persistent, with hints of vanilla, jams and ripe fruit

PALATE:
Dry, soft, fine and delicate tannins

PAIRINGS:
Red meat, game, mature cheeses

SERVING TEMPERATURE:
18°-20° C

ALCOHOL CONTENT:
14% vol