

PRODOTTO IN ITALIA  
PIEMONTE  
denominazione di origine controllata  
BIANCO



*Casa Vinicola*

## BRICCOTONDO

Discover Piedmont in every glass.  
Briccotondo: where tradition meets the joy of sharing,  
and every wine feels like home.



<b>Grape variety</b>	Viognier, Arneis, Chardonnay
<b>Region</b>	Langa and Monferrato hills
<b>Soil</b>	Sant'Agata Fossili marl alternating with Asti sand
<b>Altitude</b>	200-300 m a.s.l.
<b>Exposure</b>	East
<b>Training system</b>	guyot 4,000 vines/ha
<b>Harvest</b>	late August
<b>Alcohol content</b>	13% vol
<b>Serving temperature</b>	8-10° C

**Winemaking:** the grapes of the three varieties are delivered to the winery separately due to their different ripening periods: some are vinified using traditional methods, whilst the remainder are vinified with an infusion of a few destemmed but whole grapes. The resulting wines are kept separate in stainless steel tanks at around 10°C until the cuvée is blended, which usually takes place just before the start of spring. A few weeks after the blending of the various vats, the wine is ready for bottling.

**Tasting notes:** with its intense, brilliant straw-yellow colour, it immediately reveals its rich bouquet on the nose, evoking notes of white flowers, yellow peach and honey. On the palate, it has an almost silky texture, good structure and moderate acidity.

**Pairings:** it pairs very well with delicate starters such as veal with tuna sauce, vegetable flan or fresh and lightly matured cheeses. It also comes into its own with creamy first courses, such as vegetable risotto or tajarin with butter, and with main courses of baked fish or white meat. Furthermore, it pairs well with Asian cuisine that is not too spicy, such as rice, chicken or fish dishes, or with French dishes such as quiche and chicken dishes in sauce.

