



## “Bricula” Vino Bianco

**Grape:** Cortese 80%, Chardonnay 20%

**Production area:**

typical vineyards of the Alto Monferrato  
Vineyards in Nizza M.to,  
Canelli and Loazzolo

**Harvest:** end of September

**Vinification:** soft pressing of the grapes,  
decanting of the must-flower, fermentation  
at controlled temperature in tanks  
thermo conditioned at 16-18 ° C

Recovery of carbonic saturation at the end of  
fermentation

**Aging:** in stainless steel tanks  
bottling in the following February

**Colour:** light straw yellow tending to greenish,  
with slight vivacity

**Smell:** characteristic, delicate, citrus

**Taste:** fresh, savory, with crunchy vivacity,  
pleasantly soft

**Serving temperature:** 6-8 ° C

**Pairings:** fish appetizers and sausages, fried eggs,  
lean first courses

