



Birbante igt

Grape variety: Sangiovese 40%, Merlot 30%, Rebo 25%, Colorino 5%.

After fermentation, Sangiovese matures for 6 months in concrete vats at controlled temperature, while Merlot, Rebo and Colorino spends 6 months in French second-passage 230 lt oak barriques. The process is completed in bottles for 4 months.

Malolactic fermentation and light filtering are carried out.

Bottling is 10 months after the harvest.

Brilliant ruby red with violet hues. Ripe fruit nose, withered red flowers, vanilla and cardamom. In the mouth spicy notes of the black pepper, dog rose, mint typical of the Merlot grape.

Elegant tannins, savory, tasty, with a clean finish, well-balanced.

ABV: 14%

To be served at a temperature of 16° - 18° C.

Birbante is excellent with stewed meat, game, roast, peppers cooked with tomatoes and onions.