

Birbet



The Birbet of the Grisa winery is a partially fermented must. It is harvested during the first ten days of September and the grapes are pressed using the traditional method and then placed in tanks at a controlled temperature. When the must is still sweet, fermentation is blocked with the cold. It lends itself to being an excellent dessert wine, due to its low alcohol content and the typical fruity note that goes well with fresh fruit preparations.



Type of soil: Calcareous clay
Elevation: 300 m above sea level
Plantation: Guyot
Alcohol: 5°-5,5°

At the sight is a wine with a red cherry color with violet reflections and with a light brio of fine bubbles. At the nose has a fragrant and decidedly fruity aroma. On the palate is sweet and harmonious but well balanced with a clean, not nauseating aftertaste, with a pleasant acid note and with an excellent aromatic persistence that recalls the fruitiness of the olfactory test. Typical Piedmontese dessert wine. Excellent with desserts based on fresh fruit but also with aged cheeses.



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