



CA' BRIONE

ALPI RETICHE IGT

2024



Ca'Brione is an alpine white wine born in 1986. The soil's geological origins go back to the time when the African and European plates collided so forming the Alps. The great variety of rock thus caused lends both minerality and elegance to the wine.

VARIETIES

Chardonnay , Sauvignon, Incrocio Manzoni and Nebbiolo (Chiavennasca) vinified in white.

PRODUCTION ZONE

The vineyards are planted on the slopes of the Rhaetian Alps, along the right bank of the river Adda.

ALTITUDE AND ASPECT

The vineyards are south-facing and lie at altitudes between 300 and 550 metres above sea level.

TYPE OF SOIL

Shallow, subacid, loose sandy loam.

TRAINING SYSTEM

Guyot.

HARVEST

The grapes were hand harvested in September till the beginning of October and left in 5kg cases.

WINEMAKING METHOD

The grapes in the cases undergo a brief drying process before being crushed. After static decanting the must is put to ferment in French oak barriques at a cellar temperature of 18-20°C.

AGEING

After fermenting, the wine rests on the lees for at least six months. A cuvée of all the batches is done the following April and bottling begins.

SENSORY PROFILE

Straw yellow in colour with green highlights; intense floral aroma with notes of elder and robinia, hints of white-fleshed fruit, peach and ripe pear; spices recalling mediterranean herbs and a slight suggestion of sweetmeats. A sense of fullness on the palate with great acidic balance and a finish of natural minerality.

ABV

13%.

RECOMMENDED CELLARING

This wine maintains its organoleptic characteristics unchanged for a period of at least 7 years, which may be followed by further aging, marked by the development of interesting tertiary aromas; it's therefore recommended to always keep the bottles lying down in a cool and dark place.

FOOD PAIRING

Raw fish and shellfish, delicate-tasting cold cuts, goat-meat and young cheeses, white meats and mushrooms.

ALLERGENS: Contains sulphites.

