

Cascina Ebreo

Rosso

NV

Tech Specs

Type:	Red Still Wine
Ingredients:	85% Dolcetto, 10% Barbera Segreto, 5% Nebbiolo Torbido
Region/Subregion:	Italy, Piedmont, Cuneo, Monforte d'Alba, Dogliani - Ravera (Bricco del Gallo)
Organic?	Yes
Vegan?	Yes
Biodynamic?	Yes
Sustainable?	Yes
ABV:	13%
Sizes Available:	750ml

A closer look...

Total Production:	5,000 bottles per year
Vineyard:	Vineyard hectares: 1 at Dogliani - Ravera (Bricco del Gallo). The elevation is 330 meters. East (Dolcetto), East (Nebbiolo), and North (Barbera) orientations.
Soil:	Sant'Agata Marl (a limestone-sand-silt mixture).
Age of Vines:	NV
Vineyard Size:	1 ha
Farming Methods:	Trellising: Single Guyot. Density: 4,500 plants per hectares, manual harvest, organic farming
Fermentation Methods:	Dolcetto and Barbera are pressed together, and Nebbiolo is added at the end of the malolactic fermentation. Spontaneous fermentation occurs, followed by a 25-30 day maceration in steel. Sorting two timesYeasts native to the areaFermentation occurs spontaneously in stainless steel vats. Skin contact maceration for 15 days, followed by complete cluster Nebbiolo fermentation. Malolactic fermentation in a stainless steel tank.
Winemaker:	Peter Weimer and Cascina Ebreo team.
Elevage:	The wine is aged in Austrian oak for four months and another six months in bottle before release.
Fining/Filtration:	No

All about this bottle

The wine is blended with several vintages to retain freshness and drinkability. Red fruit that is deep and savory, with a trace of moist earth. Tannins that are dusty. Tasting Note: Fragrant, fresh, agreeable, and, despite its complexity, intelligible. A wine that can be aged for a long time or consumed early. The key characteristics are its high drinkability and freshness.

