

TECHNICAL SHEET



Name: Cyrogrillo

Denomination: Langhe DOC Rossese Bianco

Variety: Rossese Bianco 85%, Incrocio Manzoni Bianco 15%

Harvest: manual in cases

Vinification: separate vinification for the two varieties. Destemming and soft pressing without maceration. Fermentation in steel tanks with temperature control. The blend is done about 2 months before bottling.

FML: in steel tanks

Ageing: on noble lees for 5 months in steel tanks

Production: about 2 500-3 000 bottles a year

Tasting notes:

Colour: straw yellow with greenish reflections

Bouquet: characteristic, fruity

Taste: dry, soft, harmonious

Service temperature: 10-12°C

Recommended pairings: good as an aperitif, it goes well with shellfish, fish in general and with medium-aged cheeses.

The name: In 400, the counts Alfieri di Magliano, nowadays common of the Roero, issued a document in which strictly forbidden to the vassals the alimentary use of the hedgehogs, denominated in the document "cyrogrilli".

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