



VINITY
WINE COMPANY

Poderi dei Bricchi Astigiani Brut Blanc de Noirs

Appellation: Blanc de Noir Brut, Piedmont DOC

Type: Brut, sparkling.

Varietal: 100% Pinot Noir.

Certified Organic.

A sparkling Pinot Noir produced Metodo Classico (Classic or Traditional Method) and aged in the bottle for 24 months on the lees.

Tasting Notes

Color: Bright straw yellow.

Bouquet: Fragrant with notes of crunchy fruit – fresh peach and apricot – and bread crust.

Palate: The fruit is balanced between the acid freshness and the softness of the yeast. There is a pleasant savoriness that shows a remarkable persistence.

Perlage: Fine and persistent.

Serving Temperature: 8-10°C (47-50°F).

Pairing: Apertif and dinner champagne that goes well with poultry, pork, veal and cold meat dishes.

Alcohol: 12.5%

Vineyard Notes

Production area: Asti, Piemonte.

Elevation: 300-400 m above sea level.

Exposure: Southern

Soil: Sandy clay.

Vine age: 15 years

Training: Guyot counter-espalier.

Vine Density: 4,000 plants per Ha

Viticulture: Certified Organic.

Winemaking Notes

Fermentation: Stainless steel.

Aging: About 24 months on the lees.



Poderi dei Bricchi Astigiani is a Piemonte winery owned by the Gaslini Alberti family. It is the little sister to their Toscana estate, Badia di Morrone. The Bricchi Astigiani estate is 20ha (50 acres) of vineyards situated in one of the finest sub-zones of the province of Asti. Purchased at the end of the 1990s, the Poderi dei Bricchi Astigiani estate represents the Gaslini Alberti family's dedication to Piedmont and its wines. Here as in Toscana, the Gaslini Alberti family respects the historic traditions of the territory.