

## BRICCO DEL SOLE

Located in the Italian Piedmont, this farm has been in the Morando family since the beginning of the 19th century. And though the family has been living in the area since 1580, it wasn't until 1988 that they purchased most of the surrounding land.



Covering 21 hectares of vineyard, the estate practices organic viticulture, using only natural fertilizers while employing biodynamic techniques against parasites and mildews. With respect to tradition and terroir, they embrace modern tools and concepts. Paolo Morando is in charge of the vineyards, while his brother Guiglio handles the wine's evolution from cellar to bottling.

Producing mainly Moscato d'Asti (70%) and Barbera, they also make a delicious Chardonnay, sparkling rosé, and Nebbiolo, all of which are made in stainless steel tanks. Also a member of L'Insieme, a group that consists of seven wineries who pursue humanitarian aid projects, Bricco del Sole averages 100,000 bottles per year.

## SPUMANTE ROSÉ



- Varietal/Blend:** Langhe Chardonnay / Malvasia / Freisa  
**Farming:** sustainable / grass cover and organic products  
**Soil:** Chardonnay on limestone rich soils / Malvasia and Freisa sandy tuff  
**Elevation:** 350m  
**Ave Year Vines Planted:** varied  
**Trellis System:** Guyot  
**Harvest Technique:** by hand  
**Yeast:** selected natural  
**Fermentation:** natural Charmat method  
**Alcohol:** 12%  
**Fined:** no  
**Filtered:** yes  
**Country:** Italy  
**Region:** Langhe and Monferrato  
**Vineyard Size:** 20ha