

BRACHETTO D'ACQUI D.O.C.G.

GRAPE TYPE

Brachetto.

PRODUCTION AREA

Production area of Brachetto d'Acqui D.O.C.G.

HARVEST

Manual, second half of September.

WINE-MAKING PROCESS

Destemming, fermentation at controlled temperature for about 2-3 days, filtration and storage at 0°C.

This is followed by slow fermentation in autoclave until reaching 5,5% of alcohol content at which point it is bottled.

PAIRINGS

Excellent dessert wine, it is the pleasant accompaniment for fruit salads, cakes and cream pastries.

SERVING TEMPERATURE

6°-8°C

FEATURES

Ruby red tending to garnet with delicate orange tinges.

Typical aromas of the aromatic grape with which it is made, delicately reminiscent of musk, berries, strawberries and cherries.

In the mouth, it is pleasant, rightly crisp and of good intensity but not overly sweet. It preserves a clear memory of olfactory sensations.

