



WINEMAKING PHILOSOPHY

The different composition of the soils (rich in sand, lime and clay) gives the wine a unique expressive versatility, emphasizing finesse and elegance, as well as body and intensity.

Due to the high sugar content and the strong aromaticity conveyed by terpenes, Brachetto is distinguished by the unmistakable scent of roses.

After a short period of cold maceration and soft pressing, the must is kept at a low temperature until fermentation, which makes it naturally sparkling.

TASTING NOTES

Colour: shimmering red subtly tinged with pink.

Bouquet: richly aromatic, intense crisp fruit particularly strawberry and cherry, hints of rose petals.

Palate: both sweetness and acidity well-balanced, with a velvety smoothness and a slight effervescence. The finish shows notes of almond.

STATISTICAL INFORMATION

Grape variety: Brachetto

Alcohol: 6.0 % vol.

Sugar Content: 130 g/l ± 10

Appellation: Brachetto d'Acqui DOCG

