



Brachetto

DOC

/Braw-ket-oh/



VINTAGE
NV



APPELLATION
Piemonte DOC



AREA
Asti, Piedmont



GRAPES
Brachetto



ALCOHOL LEVEL
7%



SERVING TEMPERATURE
43°F



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are gently crushed and then clarified obtaining the must, which is fermented in temperature-controlled stainless steel tanks. Once the must obtains 3%- 4% alcohol, it is chilled in order to preserve the wine's aromas. The wine becomes sparkling following the traditional Charmat method.

COLOR

Brick red with rosé-colored mousse.

BOUQUET

Fruity with aromatic undertones.

PALATE

Refreshing with balanced sweetness, a delicate mousse and subtle notes of strawberries on the finish.

FOOD PAIRINGS

A perfect match with desserts, especially with fruit tarts, tiramisu, cakes or pie and ice-cream.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13



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