

BRACHETTO D'ACQUI DOCG

DOLCE

GRAPE VARIETY: 100% Brachetto.

TERRITORY: 26 towns in Asti and Alessandria provinces.

GROUND: heterogeneous, mainly chalky-clay.

HARVEST: first days of September.

PICKING: hand-picking

VINIFICATION PROCESS: grapes crushing, cold maceration, must obtained by soft pressing, refrigeration and filtration of the must.

FERMENTATION: addition of sugary syrup and low-temperature fermentation in autoclave in order to obtain a 5,5 bar overpressure and 6,5% vol of effective alcohol. Fermentation halt through refrigeration and consequent filtrations.

DURATION OF THE SPARKLING PROCESS: 1 month.

TECHNICAL DATA

ALCOHOL: 6,5% vol

ACIDITY: 6 g/l in tartaric acid

SUGAR: 90 g/l

OVERPRESSURE: 5 bar

ORGANOLEPTIC FEATURES

FROTH: abundant and persistent.

PERLAGE: subtle, consistent and persistent.

COLOR: ruby red with garnet-red reflections.

SCENT: intensely aromatic. The strong rose scent and the fruity notes make the product fresh and intriguing.

TASTE: intense, fragrant and well balanced. The aftertaste boosts the rose notes typical of Brachetto grapes.

IDEAL TEMPERATURE: 6-8°C

AVAILABLE SIZES: cl 20, cl 75