

# TORLASCO

## ITALIA

### BRACHETTO D'ACQUI



**GRAPE VARIETY:** 100% Brachetto.

**GROWING AREA:** 26 towns along the Alessandria, Asti, Acqui Terme and Nizza Monferrato provinces.

**SOIL:** Mixed. Mainly calcareous-chalky.

**BREEDING METHOD:** Guyot.

**HARVESTING METHOD:** Hand picking.

**HARVEST PERIOD:** Early September.

**VINIFICATION:** Soft crushing of the grapes. Short maceration of the grape skins at low temperature, up to 2-2.5 alcohol degrees. Following filtration and refrigeration of the must. Second fermentation in a pressurized tank at a controlled temperature with following second filtration of the wine.

**TARGET:** obtain a sweet wine full of perfumes that recalls the fresh fragrances of grape-picking.

#### TECHNICAL INFORMATION

**ALCOHOL:** 5,5% vol

**TOTAL ACIDITY:** 6 g/l in as tartarico

**SUGAR CONTENT:** 115g/l

**PRESSURE:** 1,8 bar

#### SENSORIAL PROFILE

**COLOUR:** Ruby red with purple reflections.

**BOUQUET:** Fresh, intense, aromatic, with strong hints of the ripe fruit and sensual bulgarian rose.

**PALATE:** Sweet, balanced, moderate alcohol and lively. The aftertaste is rose aromatic.

**SERVING TEMPERATURE:** 6-8°C