

# PASSRI' di PINETO 2012: Brachetto d'Acqui DOCG Passito

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GRAPES 100% Brachetto.

ORIGIN Strevi hills, Pineto Vineyard

## VINIFICATION

Brachetto grapes are selected and dried following an ancient technique whereby the warmth of the sun is harnessed in a ventilated environment so as to naturally concentrate the fruit's sugars. After soft pressing, selected skins are left to ferment with the must at controlled temperatures for about 6-8 months. Then the wine is aged in old barrels for two years.

## TASTING NOTES

Ruby red color of medium intensity with garnet highlights; delicate, musky, perfume with clear hints of dried roses, typical of the Brachetto grape. Sweet, enveloping, smooth and velvety on the palate.

## PAIRINGS

Excellent with all kinds of confectionary and pastries, a rare wine that can hold its own paired with both milk and dark chocolate; perfect to end a meal or any time you want to relax with a glass.

SERVING 10° - 12° C. It preserves for long time after opening, can be stored  
SUGGESTIONS with liquors.

ALCOHOL 13,5%



**marenco**<sup>®</sup>