

PINETO 2017: Brachetto d'Acqui DOCG



GRAPES 100% Brachetto.

ORIGIN Strevi, Pineto vineyard, south-east exposure

VINIFICATION

The grapes, manually selected and harvested at the beginning of september are destemmed and macerated on the skins for 2 to 3 days in order to extract the desired color; the juice is then clarified and sent to fermentation which takes place in temperature- controlled pressurized tanks and is interrupted thru filtration when reaching 5-6% alcol, and a delicate perlage. No sugar is added.

TASTING NOTES

delicate ruby red, sweet and sparkling with fine bead, it expresses the elegant aromas of roses and raspberries, typical of the Brachetto grape. Aromatic, delicate and harmonious on the palate.

PAIRINGS

Perfect with strawberries, red fruit, fruit salad, all kinds of desserts or just great to relax with anytime. Try it also with Prosciutto Crudo, spicy food, sushi. Ideal in the preparation of cocktails and refreshing, thirst-quenching drinks.

SERVING SUGGESTIONS

8° - 10° C

ALCOHOL 6%



marengo[®]