



# 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.



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