

“Braida”

Braida Brachetto d'Acqui DOCG



CLASSIFICATION:

Brachetto d'Acqui DOCG.

GRAPE VARIETIES:

100% Brachetto.

GROWING LOCATION:

Asti, Piedmont.

VINEYARD:

The soil is composed of equal proportions of sand and clay; this medium-heavy textured soil produces wines with rather intensely aromatic and savoury flavours compared to looser soils.

CULTIVATION - HARVEST:

Rows with Guyot system (single and double), manual harvest with grape selection.

MATURATION AND REFINEMENT:

Vinification in stainless steel tanks with skin contact for 36-48 hours at a controlled temperature until a must is obtained with 3% abv. Further fermentation with foam formation in pressure steel tank for a few days. At the end cold stabilisation at 25 °F, microfiltration and subsequent bottling.

TASTING NOTES:

Intense pink colour, fine mousse. Lush aroma, fragrant and aromatic, intense red fruit and strawberries. A sweet, soft and delicate taste with refreshing aromatic finish.

ALCOHOL CONTENT: 5,5% vol.

RECOMMENDED PAIRINGS: Fruit desserts, dried fruit, walnuts, hazelnuts, almonds, pistachios, figs pastry, panettone, dark chocolate Very pleasant as aperitif or as refreshing drink at any time of day.

SERVING TEMPERATURE: 42°-46°F.

BOTTLE SIZES AVAILABLE: 375 ml - 750 ml.



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