

“Braida”

Braida Vigna Senza Nome



CLASSIFICATION:

Moscato d'Asti DOCG.

GRAPE VARIETIES:

100% Moscato.

GROWING LOCATION:

Mango d'Alba (AT), Piedmont.

VINEYARD:

The mainly calcareous-sandy soil provides excellent drainage in order to give the plants vigour without encouraging excessive vegetative growth. Altitude 1640 ft a.s.l.

CULTIVATION - HARVEST:

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

MATURATION AND REFINEMENT:

Cold soak for a few hours in horizontal press with subsequent pressing. Vinification with foam formation in pressure tanks at controlled temperature for 20 days at approximately 60 °F. At the end of fermentation, cold stabilization at 25 °F, then microfiltration and bottling.

TASTING NOTES:

Bright straw yellow, gentle and persistent bubbles. An extraordinary fresh bouquet, delicate notes of grapes, orange blossoms, jasmine and elderflowers.

ALCOHOL CONTENT: 5,5% vol.

RECOMMENDED PAIRINGS: Fruit desserts, fruit, pastry, panettone, hazelnut cake, particular cheeses such as Castelmagno. Very pleasant as aperitif or as refreshing drink at any time of day.

SERVING TEMPERATURE: 42°-46°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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