

GRAPPOLI ROSSI

PIEMONTE BRACHETTO D.O.C.



Grape Variety: 100% Brachetto d'Acqui



Soil:

Calcareous-marly hill soil, with an altitude of about 400 meters above sea level. Guyot system, over 6000 vines per hectare with a 70% wine grape yield.

The bunches are harvested by hand, after careful analysis of the ripening, in the period between 10-15 September.



Alcohol: 6% Volume



Winemaking process:

The harvested grapes are immediately destemmed and then macerated with the skins for 2/3 days, with limited development of alcohol, up to 1.5 – 2 degrees; contact with the skins gives the must an intense pink color. This is followed by delicate soft pressing, refrigeration and filtering. The must obtained (Max. Yield 70 Lt per 100 kg of grapes) is refrigerated at 0° C. and transferred to cold storage to avoid unwanted fermentations, this allows us to keep the aromas of the grapes intact. After a few months and based on market demand, the production starts. The must is moved in pressurized steel tank with controlled temperature, where it is heated to 20° C. The fermentation occurs with the addition of selected yeasts, which turn sugar into alcohol. When it reaches 6 degrees of alcohol the fermentation is stopped by cooling down the wine to -3° C, obtaining thus a perfect balance of acidity, sugar, and alcohol. Microfiltration sterilizes and stops any residual yeast and the pure and fresh wine is ready for bottling.



Tasting note

Ruby red color not very intense and lively, frothy foam and persistent bead. On the nose it is aromatic with evident notes of raspberries, cherries, spices, dog rose and musk. Delicately sweet taste, with soft foam, excellent sapidity in the support. Fruity requests in closing.



Food Pairing

You can enjoy brachetto any time: for a celebration, as an aperitif or as a dessert wine. Served chilled, pairs beautifully with strawberry, red fruit, fruit salad.



Serving temperature: 6-8 °C



Cascina Pian d'Or

Like fresh grapes in a glass