

WINES

BRACHETTO D'ACQUI

DOCG - Secco



GRAPE VARIETY: Brachetto
MUNICIPALITY: Acqui Terme
AREA: 0.9 hectares
EXPOSURE: West
COORDINATES: 44.706042, 8.422040
ALTITUDE: 350 m above sea level
YEAR OF PLANTING: 1980
SOIL: white soils with sandy veins



VINIFICATION: Vinification involves 12 days of maceration on the skins in a 50 hL steel tank, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking is carried out in steel tanks until the completion of malolactic fermentation and subsequent ageing in steel tanks for 9 months before bottling.



TASTING NOTES

COLOUR: light garnet red.

BOUQUET: aromatic, floral hints with accents of cardamom and citrus, characterised by a lovely finesse with musky notes.

TASTE: medium body, pleasant freshness and a good. aftertaste that echoes the aromatic notes of the olfactory profile.

PAIRINGS: smoked fish, dark chocolate, spicy food.



LONGEVITY: over 10 years.

TYPE OF BOTTLE: Bordeaux bottle branded with Scarpa logo

FORMATS: 0.75 L

