



Viticoltori dal 1914

PIEMONTE DOC BRACHETTO



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and calcareous

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot"

YIELD PER HECTARE: 90 quintals

AVERAGE AGE OF VINES: 15-20 years

GRAPES: 100% Brachetto

VINIFICATION AND AGEING: Selection and harvesting of the grapes followed by crushing and subsequent soft pressing. The must obtained from pressing is decanted and filtered at 0°. Fermentation for foaming takes place in an autoclave with selected yeasts at 18°C. After about 30 days of autoclave, bottling is carried out

COLOR: Ruby red tending to light garnet.

FRAGRANCE: Aromas of small fresh fruits: cherries and strawberries. Bouquet of roses

FLAVOUR: Full-bodied, intense and musky.

ALCOHOL CONTENT: 5,5%

TOTAL ACIDITY: <5,5 gr./l

RESIDUAL SUGARS: <135 gr./l

PAIRINGS: Fruit salad, fruit tarts and dry pastries.

SERVICE TEMPERATURE: 6/8°C

AWARDS

2023 LUCA MARONI > 90 PUNTI (ANNATA 2021)

2022 LUCA MARONI > 91 PUNTI (ANNATA 2020)

2021 LUCA MARONI > 91 PUNTI (ANNATA 2019)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.