



BRACHETTO D'ACQUI DOCG



TERROIR CHARACTERISTICS

Origin: from the vineyards of the Estate in Nizza Monferrato, Piedmont

Altitude: 200 m a.s.l.

Size of vineyard: 1,51 Ha

Exposure: north northeast

Type of soil: clay mixed with carbonate of lime

Vine planting density: 4600 vines/Ha

Vineyard training system: guyot

Age of vines: more than 20 years old

TECHNICAL NOTES

Grape Variety: 100% Brachetto

Vineyard practice: hand-harvesting

Wine-making method: fermentation in stainless steel cuve

Ageing method: Stainless steel cuve for 4 months

Bottle: borgnotte tradition cc 750

WINE TASTING NOTES

Ruby red in color with garnet nuances, this fresh, fizzy sweet wine has a delicate perlage. Its aromas are musk, rose and strawberry. It is sweet to the palate, smooth, balanced and lively.

PAIRING

To be served young as an aperitif and paired with strawberry, fruit salad, sweets and desserts.

SUGGESTED SERVING TEMPERATURE

between 6°-8°C (43°-46°F)

Il Botolo Azienda Agricola

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