



## BRACHETTO D'ACQUI DOCG

GRAPE VARIETIES:	brachetto
GROWING LOCATION:	Acqui and its surrounding area
VINEYARD POSITION AND ALTITUDE:	mid-hillsides' vineyards
SOIL:	clayey marl-rich soil
VINE-TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.400 plants/ha
GRAPE HARVEST:	second ten-days of September
ALCOHOL CONTENT:	7% vol
SERVING TEMPERATURE:	8-10° C
BOTTLE SIZE AVAILABLE (LT):	0,75

### TECHNICAL PROFILE

Vinification: is obtained from follows the soft pressing of the whole grapes after a short cold maceration. Follows the fining and filtration of the must, prior to fermentation in pressure tanks (Charmat method) at a low temperature.

Ageing: this is a wine for drinking when it is young to appreciate its extraordinary freshness; it is ready for consumption just a few days after bottling thanks to the special techniques used in its production.

### TASTING NOTES

Brachetto d'Acqui is the only red D.O.C.G. sparkling wine. Nicely sweet, cheerful, lively and sparkling, this wine takes its class to a skilful fermentation which brings out the extraordinary aroma of the grapes it is produced from. A not over-intense, bright ruby-red color with purple highlights, it has a full, musky nose of wild fruit and strawberries, and a delicate, lingering perlage. An easy-drinking wine, it shows an extraordinary balance between sweetness and acidity.

### PAIRINGS

Like all Fontanafredda's sweet sparkling wines, it is delightful to drink at any time of the day and in every season. Excellent with desserts.

