

# “Braida”

## Brachetto d’Acqui



<b>Appellation:</b>	Brachetto d’Acqui DOCG
<b>Produced using grapes:</b>	100% Brachetto
<b>Harvest:</b>	End of August to mid-September.
<b>Average yield per hectare:</b>	5000 kg/ha
<b>Vinification:</b>	Fermentation in stainless steel tanks at controlled temperature. Fermentation is not completed in order to leave a residual sugar taste. Isobaric bottling in different rhythms keeps the freshness and fragrance unaltered.
<b>Alcohol level:</b>	5.5 % Vol.
<b>Fining in bottle:</b>	Several weeks
<b>Color:</b>	ruby red with purple highlights, lively foam and insistent perlage.
<b>Floral :</b>	Lush aroma, fragrant and aromatic, full of hints of ripe red fruit and wilted rose. Sweet flavor, soft, delicate, sparkling, smooth, with a long, aromatic finish.
<b>Serving temperature:</b>	10-8 ° C
<b>Recommended with the following dishes:</b>	Strawberries, wild berries, sweets and pastries, excellent with tarts.
<b>Anticipated duration of the wine:</b>	2 years
<b>Packaging:</b>	In cases of 6 or 12 750- ml bottles., cases of 12 half bottles of 375 ml.
<b>*FIRST YEAR OF PRODUCTION:</b>	<b>1967</b>