

BRACHETTO D'ACQUI DOCG

Ruby red in colour with pinkish highlights, the bouquet is characteristic and aromatic, with strong hints of strawberry, rose and musk. The palate is sweet, smooth and sparkling. It closes with a light touch of tannin which balances the whole.

Type: Brachetto d'Acqui D.O.C.G.

Grape variety: 100% Brachetto

Altitude: 300 m above sea level

Soil: loam-silt

Harvest: early September

Vinification: The grapes are harvested manually into 20 kg crates and, once they reach the cellar, they undergo destemming and soft crushing. Temperature-controlled maceration lasts 36-48 hours and partial alcoholic fermentation is carried out until 5-7% alcohol is reached. This is followed by microfiltration, stabilisation and bottling.



CAVALLERO
AZIENDA AGRICOLA