

BRACHETTO D'ACQUI DOCG

Gancia Brachetto d'Acqui DOCG is born in the heart of Piedmont to express all the aromatic refinement of a great sweet wine: fragrant, delicately sparkling and capable of turning every sip into a moment of authentic pleasure.

AVAILABLE FORMATS: 75Cl

TASTING NOTES

Colour: ruby red tending towards light garnet. Fine and persistent perlage.

Nose: musky aroma with a characteristic scent, very delicate, in which notes of rose and ripe fruit are clearly perceived.

Taste: sweet, soft and fragrant flavor, with a fresh and lively aftertaste.

TECHNICAL NOTES

Production area: Canelli

Grape varieties: Brachetto

Vinification: the grapes are carefully selected and gently pressed. Traditional winemaking is carried out with a light skin maceration, to give the must a ruby color tending towards garnet; subsequently, the must is partially fermented until it reaches an actual alcohol content of 5.5 degrees. It is then stored at -2°C until the secondary fermentation (sparkling process).

Production process: Martinotti method, through slow refermentation in large closed containers at 15-17°C.

Alcohol content: 6,5% vol

Residual sugar: 105 g/l

SERVICE NOTES

Pairings: the most traditional pairing is with dry pastries and baked desserts, from panettone to fruit tarts; it is excellent with chocolate and pairs beautifully with fresh strawberries or seasonal peaches. Brachetto d'Acqui is also highly appreciated in the preparation of cocktails, aperitifs and long drinks, pairing excellently not only with sweet flavors but also with savory ones.

Serving temperature: 6-8° C.

