



Angelini Collection



Brachetto d'Acqui DOCG

Region:	Piemonte
Varietal:	100% Brachetto d'Acqui
Vineyard:	Sustainable family-owned hillside in Acqui
Soil:	Mix of sand and clay
Vines per Hectare:	3500
Vine Training:	Guyot
Altitude:	300-400 feet above sea level
Total Production:	2,500 cases
Vinification Process:	Grapes are hand harvested in October and after 24 hours of skin contact, maceration takes place in a horizontal press. Must is then fermented at 10°C for 5 days and after fermentation the wine lays in stainless steel tanks for 1 month. A final refining takes place before bottling and release.
S.Q.N.P.I. (Organic)	Wine is certified S.Q.N.P.I. meaning we are following the National Quality System for the Integrated Production that reduce at minimum chemical products, rationed fertilizers to keep with the natural biodiversity of the land.
Alcohol Content:	5.5%
Residual Sugar:	90g/Liter
Color:	Bright ruby red
Bouquet:	Pomegranate fruit with rose petal nuances
Tasting Notes:	Lively red fruits such as strawberry and red currant finishing with a balanced sweetness.
Food Pairing:	Great as an aperitif to open the meal but also pairs perfectly with chocolate-based desserts, fruit salads, and traditional Italian Panettone.
Ageing:	2-3 years
Serving Temp:	45°F (6°C)

