

Brachetto d'Acqui DOCG



ANGELINI



Region: Piemonte

Varietal: 100% Brachetto

Vineyard: Sustainable family-owned hillside vineyards in Acqui.

Soil: Mix of sand and clay

Vines per Hectare: 3500

Vine Training: Guyot

Altitude: 300-400 feet above sea level

Total Production: 2500 cases

Vinification Process: Grapes are hand harvested in October 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: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 5.5%.

Residual Sugar: 90g/liter

Color: Bright ruby red color.

Bouquet: Brilliant pomegranate with a touch of wild rose aromas.

Tasting Notes: Strawberry fruit, red currant and cinnamon with balanced acidity.

Food Pairing: Great as an aperitif. Ideal with all desserts including chocolate based dishes, traditional Italian pastries and fruit salads.

Ageing: 3-5 years

Serving Temp: 45°F (7°C)

UPC: 783655000068

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WINE, LTD.

www.angeliniwine.com