

Brachetto d'Acqui

A dessert wine, among the most elegant and pleasant, best when consumed young when it expresses the fragrance of the grape: the moment in which the tantalising notes of Bulgarian rose and mature fruits are fully revealed, it has a fresh, lively and musky taste.

APPELLATION: Brachetto d'Acqui d.o.c.g.

VARIETY: Brachetto.

FERMENTATION: in steel vats with a temperature controlled maceration of the skins for 36-48 hours to obtain a must with 3% alcohol. Followed by the second fermentation in sealed tanks for several days and upon completion is stabilised by cooling to -4 °C, micro-filtered and subsequently bottled. Aged in the bottle for several weeks.

CHARACTERISTICS: pale ruby red with purple glints, lively foam and persistent perlage. An exuberant, fragrant and aromatic bouquet, distinct scents of mature red fruits and withered roses. A sweet, smooth, delicate taste, sparkling, inviting with a long aromatic persistence. Ideal with strawberries and forest fruits also harmonises well with dried fruits; nuts, hazelnuts, almonds, pistachio nuts and figs. More traditionally consumed at the end of a meal with dessert or in the middle of the afternoon, with dry pastries and oven-baked desserts, from the traditional Italian Panettone Christmas cake to jam tarts.

Braida Brachetto d'Acqui is probably the only wine in the world, which above all marries well with chocolate.



“Braida”