

“Braidida”

PRESS RELEASE

BRAIDA WINES AT THE ALBA TRUFFLE FAIR In the Grand Wine Bar of the Fair – 10 October / 15 November

Braidida wine tastings in the **Grand Wine Bar of the Fair** at the **85th edition of the Alba International White Truffle Fair** from **10 October to 15 November 2015** in the historic centre of Alba (Cuneo).

Tastings at the Wine Bar of the “Palatartufo” include:

LIMONTE 2014 – Grignolino d’Asti Doc

LA MONELLA 2014 – Barbera del Monferrato frizzante Doc

VIGNA SENZA NOME 2014 – Moscato d’Asti Docg

BRACHETTO D’ACQUI Docg 2014

“Maintaining the autochthonous vines we have, preserving, reassessing them – explains **Giuseppe and Raffaella Bologna of Braidida Winery** – are the key processes that drive us to be more committed than ever to this historic vine native to our region”.

LIMONTE - This year there's a new wine in the Braidida cellars: Limonte, Grignolino d'Asti Doc.

An ample bouquet with aromas of cherry, apricot, rose and delicate spices; aged for four months in steel vats and two in the bottle.

Grignolino has always been identified with characteristics of finesse and lightness, while the new Braidida vineyard grows in a soil very rich in clay and lime: the hill and wine take their name from this very lime.

LA MONELLA - Giacomo Bologna's father once selected a large barrel of

BRAIDA

Località Ciappellette - SP27, n.9 - 14030 Rocchetta Tanaro (At)

www.braidida.it

Facebook & Pinterest BRAIDA di Bologna Giacomo [twitter@braidawine](https://twitter.com/braidawine)

Tel. + 39 0141 644113 info@braidida.it

Press office: **iShock.it** - info@ishock.it

“Braida”

the more rebellious and exuberant Barbera in the wine cellar, calling it La Monella. It is recognised, today and it was then, by its characteristics and irrepressible bite.

Barbera del Monferrato frizzante Doc, bright purplish ruby red, lively foam, slightly sparkling.

Fragrant bouquet, gushing and winey, with numerous hints of red fruit. An extraordinarily lively taste, very fresh, “lively and irrepressible” with good body and a soft texture. This Barbera is ideal with dishes of salami and pasta in general and hearty rich dishes. Perfect with boiled meats, mixed grill, roasts and red meat stews and delicate game meat. Drink young, uncork just before serving, fresh from the wine cellar.

VIGNA SENZA NOME MOSCATO D’ASTI DOCG – Vibrant straw yellow, lovely foam and rich perlage. An extraordinarily fresh and very varied bouquet, among the many notes fresh fruit, orange flowers, roses and musk. A sweet, but very elegant taste, aromatic characteristic of the grape, delicious and with lengthy persistence. Ideal with fruit desserts, dry pastries, traditional Panettone Christmas cake, hazelnut cake, particular cheeses such as Castelmagno. A very pleasant aperitif and as a refreshing drink any time of the day.

BRACHETTO D’ACQUI DOCG – 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 Bulgarian rose. Its taste is sweet, fresh, lively, smooth, delicate and sparkling. An ideal accompaniment with strawberries, forest fruits as well as dried fruits: nuts, hazelnuts, almonds, pistachios, figs.

AUGUST 2015

BRAIDA

Località Ciappellette - SP27, n.9 - 14030 Rocchetta Tanaro (At)

www.braida.it

Facebook & Pinterest BRAIDA di Bologna Giacomo [twitter@braidawine](https://twitter.com/braidawine)

Tel. + 39 0141 644113 info@braida.it

Press office: **iShock.it** - info@ishock.it