

Brachetto d'Acqui

Giacomo loved the sport of handball, or “pallone elastico”, a Piedmontese game played in the hills around Acqui, the finest area for the production of Brachetto. This is how Giacomo, like his father before him, came to inherit the nickname of the handball champion “Braida”, and how, in 1967, our family began making Brachetto d'Acqui.

Appellation

Brachetto d'Acqui DOCG.

Grapes

Made with 100% Brachetto.

In the Cellar

Steel tanks for the temperature-controlled fermentation and maceration of the skins for 36-48 hours. Passage in pressurised tanks for the prise de mousse. Stabilisation and micro filtration are followed by bottle-ageing.

Tasting

Light ruby red colour with purple highlights, lively froth and persistent perlage. Vigorous, fragrant and aromatic perfume with evident scents of ripe red fruit and withered rose. Sweet, smooth, delicate, sparkling and suave with a lingering aromatic persistence. It pairs with strawberries, forest fruits and with dried fruit too, such as walnuts, hazelnuts, almonds, pistachios and figs. The most traditional pairing, with dessert at the end of a meal or in the middle of the afternoon, is with pastries and cakes, from Christmas panettone to jam tart. Braida Brachetto d'Acqui is perhaps the only wine in the world which is the perfect match for chocolate.

Service

Serve at 6 – 8°

Size

0,375 L – 0,75 L



“Braida”