

Brachetto DOC



**Tasting Notes**  
Intense, fragrant and well balanced. The aftertaste boosts the rose notes typical of Brachetto grapes

<b>Floral</b>	★★★★★	<b>Spicy</b>	★★★★★
<b>Fruity</b>	★★★★★	<b>Balsamic</b>	★★★★★



**Recommended with**  
An ideal accompaniment for all desserts and sweets



**Service Temperature**

9°C

Rating: Not Rated Yet

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Manufacturer [Baroni delle Casate](#)

Description 

#### Origin

The hills of the typical production zone between the Astigiano district and the Acquese one



#### Grapes

100% Brachetto



#### Alcohol

6,5% vol 



#### Vinification

Charmat Method: the secondary fermentation takes place in stainless steel tanks. The must then undergoes slow fermentation in pressurized tanks. When the alcohol reaches 6,5% the fermentation is stopped

#### Fining

Half shape = 6 months Full shape = 1 year



steel



wood



bottle