## **Brachetto DOC**







~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	<b>Tasting Notes</b> Intense, fragrant and well balanced. The aftertaste boosts the rose notes typical of Brachetto grapes			
	Flor al	****	Spic y	****
	Fruit y	****	Bals amic	**
101	Recommended with An ideal accompaniment for all desserts and			
Ŋ	sweets Service Temperature			

9°C

Rating: Not Rated Yet Ask a question about this product

ManufacturerBaroni delle Casate

Description Origin The hills of the typical production zone between the Astigiano district and the Acquese one Grapes 100% Brachetto Alco hol 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