

# GRAPPOLI ROSSI

PIEMONTE BRACHETTO D.O.C.



## Vine

100% Brachetto d'Acqui

## Soil

Limestone and marls, hills of about 400 m. a.s.l.

## Training system and yield

Guyot system, more than 6000 plants per hectare with a grape/wine yield of 70%

## Harvest

The grapes are hand-picked after a careful analysis of the maturation between the 10th and the 15th of September.

## Alcohol content

6% by Vol.

## Vinification

After harvest, the stems are immediately removed from the grapes and the juice macerates in contact with the skins for 2/3 days, the alcohol level is kept low, reaching 1.5-2%. The skin contact gives the must an intense pink color. The grapes are then soft-pressed, cooled down and filtered. The obtained must (max. yield 70 l. out of 100 kg of grapes) is cooled to 0°C and moved to cooling vats, in order to prevent undesired fermentation and preserve the aromas of the grapes.

After a few months, the production starts based on the market demand. The must is moved to pressurized vats with temperature control, where it is heated to 20°C. The fermentation occurs with the addition of selected yeasts, which turn sugar into alcohol. When it reaches 4.5-5% alcohol by vol. the fermentation is stopped by cooling down the wine to -3°C to obtain a perfect balance of acidity, sugar and alcohol. Microfiltration sterilizes and stops any residual of yeast: the clear and fresh wine is ready to be bottled.



## Tasting Notes

Quite intense ruby red color, sparkling foam and persistent perlage. The perfume is delicate and aromatic, with notes of ripe red fruits and withered rose. The taste is sweet, delicate, sparkling and with a long aromatic finish. Serve at 6-8°C in cups; it the ideal wine to enjoy with pastries and bakery products. It is a perfect ingredient for fruit-based desserts and goes very well with fresh fruit, especially strawberry and soft fruit.

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