



TENUTA
CAPPALLOTTO
CANTINA

PIEMONTE BRACHETTO D.O.C.

GRAPE VARIETY

Brachetto 100%

PRODUCTION AREA AND CHARACTERISTICS

Grapes for this wine come from the hills around Acqui Terme. The terrain and exposure of the selected vineyards create ideal conditions for the production of grapes with small, very aromatic berries.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

Grapes are harvested by hand and crushed. The must is cooled immediately after brief contact with the skins and soft crushing follows. Alcoholic fermentation takes place in temperature- controlled autoclaves.

AGEING

Fermentation is interrupted by refrigeration when the wine reaches an alcohol content of around 6 degrees and 100 grams per litre of residual sugars. Sterile filtration and bottling follow.

SENSORY PROPERTIES

Pink with ruby hints. Fine perlage and persistent foam. The bouquet is rich with aromatic scents; rose and strawberry are particularly recognizable. Its natural vivacity makes it pleasantly sweet and fresh in the mouth.

ACCOMPANIMENT

Sweet and sparkling, it goes well with all desserts; ideal for celebrating special occasions or to end the meal.

SERVING TEMPERATURE

10 C°.

ALCOHOLIC STRENGTH

6,5 % Vol.

