



MARENCO



BRACHETTO

Brachetto d'Acqui DOCG Spumante

The classic Brachetto, for toasts, cakes, fruit, and chocolate

Origin

100% Brachetto. Marenco vineyards in Strevi.

Wine making

After a short maceration the grapes are pressed. The juice is then stored at 0°C until it's time to start the fermentation, which takes place in temperature-controlled pressurized tanks and is then stopped once 6.5 % alcohol is reached .

Tasting notes

Delicate ruby red, sweet and sparkling with fine bead, it expresses the elegant aromas of roses and raspberries, typical of the Brachetto grape. Aromatic, delicate and harmonious on the palate.

Pairings and serving

Perfect with strawberries, red fruits, fruit salads, all kinds of desserts or just great to relax with anytime. Ideal for cocktails and refreshing, thirst-quenching drinks. Open and serve at 8° C.