



MARENCO



PASSRI'

Brachetto D'Acqui DOCG Passito

It recalls Port wine and Sherry, but it is from Piedmont and has no added alcohol

Origin

100% Brachetto. Strevi, Pineto vineyard, south-east exposure. White soils made of sand and rich in limestone.

Wine making

Brachetto grapes are selected and dried through the warmth of the sun and the blowing of the wind, that naturally concentrate the fruit's sugars and aromas. After drying the grapes are softly pressed. Selected skins are left to ferment with the must in stainless steel. The fermentation can last up to 6 months and stops naturally without filtration due to the high level of alcohol and sugars. Then the wine is aged in old barrels for two years.

Tasting notes

Ruby red color of medium intensity with garnet shades; delicate, musky, perfume with a clear hint of dried roses. Sweet, enveloping, smooth and velvety on the palate.

Pairings and serving

Excellent with pastry, lovely paired with dark chocolate. Perfect to end a meal or any time you want to relax with a glass. Store the bottle horizontal in a cool dark place. The wine ages well for decades. Open and serve at 10-12°C in small glasses for dessert wines. After opening the wine preserves its good taste for a long time.