



PINETO

Brachetto d'Acqui DOCG

Red, light, slightly sparkling, naturally sweet.

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

Wine making The grapes, manually selected and harvested, then pressed and macerated on the skins for 2 to 3 days in order to extract the desired color and aromas; the juice is then clarified and refined at 0°C. Fermentation takes place in pressure tanks and stopped through filtration once 5% alcohol content is reached.

Tasting notes Delicate and clear 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 fresh strawberries, red fruits, fruit salad, all kinds of desserts or just great to relax with anytime. Try it also with cold cuts, spicy food or asian dishes. Store the wine in a cool dark place, keeping the bottle in vertical position. Before service chill the wine at 8-10 °C. Open and serve in small or medium-sized glasses.