



MARENCO



BRACHETTO SPUMANTE ACQUI DOCG

GRAPES 100% Brachetto.

ORIGIN Brachetto vineyards in Strevi

WINE MAKING After crushing, grapes are macerated on the skins for 3 to 4 days in order to extract the desired color; the juice is then clarified and aged in stainless steel tanks at 0° C. until ready for the fermentation that takes place in temperature-controlled pressurized tanks.

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 Perfect with strawberries, red fruits, fruit salads, all kinds of desserts or just great to relax with anytime. Ideal in the preparation of cocktails and refreshing, thirst-quenching drinks.

SERVING SUGGESTION Open and serve at 8° C.

TECHNICAL INFO Alcohol 6,5% by vol - Contains sulphites.