





GRAPES	100% Brachetto.
ORIGIN	Strevi.
WINE MAKING	Made with grapes selected and handpicked in our vineyards. Once in the cellar, grapes are destemmed, softly crushed and the juices macerates with the skins for 2-3 days at low temperature. After that the wine goes thru alcoholic fermentation in stainless steel, and a few months of ageing also in stainless steel.
TASTING NOTES	Bright cherry rosè color. Intense and complex bouquet, hints of rose and cherry. On the palate it is fresh and savory, with a delicate aromatic persistence.
PAIRINGS	Pizza and focaccia, aperitif, pasta, salads, fish and prosciutto crudo.
SERVING SUGGESTION	Store the wine in a cool dark place. Open and serve at 8 ° -10 ° C in medium-sized glasses.
TECHNICAL INFO	Alcohol 12% by vol - Contains sulphites.