



BRACHETTO D'ACQUI D.O.C.G. PALLAVICINI

VARIETY Brachetto

PRODUCTION AREA Mombaruzzo, Castelboglione,

Nizza Monferrato - AT

SOIL Silty clay

HARVEST Early September

VINIFICATION Crushing and short cold fermentation with maceration on the skins, racking and soft pressing of the bunches and preservation of the must at zero degrees in time for fermentation. Refermentation according to the Charmat method is carried out, followed by bottling

ALCOHOL CONTENT 7% abv

SENSORYNOTES Bright medium red. Broad and persistent nose, with delicate notes of moss and bloomed rose. Sweet, pleasantly balanced and never cloying, with evident aromatic hints of rose and violet

RECOMMENDED PAIRING An ideal sparkling wine for desserts and pastries, perfect with fresh fruit. An excellent pair to bold and spicy flavors.
Used to prepare cocktails and long drinks.

SERVING TEMPERATURE 6/8° C

SIZE 75 cl.