



CANTINA
ALICE BEL COLLE

VINO DOLCE / SELEZIONE VIGNE



Pian delle Canne

🔴 BRACHETTO D'ACQUI D.O.C.G.

Tipologia: vino rosso dolce, naturalmente frizzante con spuma fine e mediamente persistente.

Zona di produzione: Alice Bel Colle nei vigneti esposti a sud che si affacciano su Acqui Terme.

Vitigno: Brachetto.

Colore: rosso rubino chiaro.

Profumo: aroma intenso di rosa e geranio, sentori di muschio e uva matura.

Sapore: armoniosamente dolce, lievemente tannico, fresco e finemente aromatico.

Gradi: 5.5% alcol svolto + 125 g/l di zuccheri residui.

Invecchiamento: da bersi giovane.

Colour: light red.

Aroma: typical Brachetto strawberry, rose and grape aromas.

Palate: palate-tingling spritz leading on to light, grapey, almost peppered-strawberry flavours. Sweetness, fizz and zesty acidity nicely balanced to give a perfect, and unusual, dessert wine.

Region: the Monferrato hills in the south of the province of Alessandria, Piemonte. South West aspects at altitudes between 250 and 400m. Limestone-clay soil.

Vineyard: Piemonte low Guyot trellis. Average age of vines 30 years. Planting density 4,000-4,500 vines/ha.

Wine making: 5,600 Lt/ha. The grapes (100%Bracetto) were hand harvested at the half of September and pressed in a modern pneumatic press. The wine was fermented in a pressurised tank. Maceration was short, with skin contact for 4/5 days at very low temperature. To retain the luscious natural sweetness the fermentation was stopped by chilling and filtration.

Analytic data: alcohol 5,50 % vol, 125 g/l sugar, total acidity 5,50 g/l.

How to serve it: serve in small dessert glasses at a temperature of 8-10°C.

Conservation: keep it in dark places, with a constant temperature (10° - 15°). Drinking recommended within the first two years.

Packaging: in cases of 6 and 12 x 750-ml bottles.