



SWEET WINE / LE CASSETTE DI ALICE



Brachetto d'Acqui d.o.c.g.

🔥 SWEET RED WINE D.O.C.G.

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.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13

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