



Antica Cascina San Rocco

Ricaldone

ACQUI D.O.C.G. SECCO

Production Zone: Ricaldone(AL) – Alto Monferrato

Grape variety: brachetto 100%

Training system: guyot

Plant density: 4500 plants/ha

Age of strains: 15– 20 years

Exposure: south - south/east

Altitude: 250-300 m.s.l.

Soil: clay and limestone

Winemaking: maceration is performed on the skins until the end of fermentation after which they are separated from the wine (disligning); follows malolactic fermentation and then allowed to refine for a short period before bottling.

Typology: still red wine

Colore: pale ruby red, tending to garnet red

Bouquet: intense and complex with an aromatic note typical of the grape and hints of rose and ripe strawberries..

Taste: fairly dry with an aromatic note typical of the grape, warm, soft, tannic leavening, with a slight acidity, balanced, intense and persistent.

Alcohol: 15%

Serving temperature: 10-12°C

Best with: recommended for pleasant aperitifs and in combination with slices, cured meats, Cheeses, and dishes made from white meat or fish.

Format: 750 ml bottles

Packing: cardboard boxes of 6 bottles, dimensions in cm H 31 x L 24 x P 16

Pallet: 20 boxes per layer – 100 boxes per pallet (600 bottles)
dimensions in cm H 170 x L 120 x D 80

CONTAINS SULPHITES

Store out of direct sunlight at room temperature.



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