



Antica Cascina San Rocco

Ricaldone

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

Production Zone: Ricaldone (AL) – Alto Monferrato

Grape variety: brachetto 100%

Training system: guyot

Plant density: 4500 plants/ha

Age of strains: 20 – 25 years

Exposure: south - south/east

Altitude: 250-300 m.s.l.

Soil: clay and limestone

Winemaking: takes place with a soft pressing after a short maceration on the skins from which you get the flower must (free-run juice) that is fermented with subsequent foaming in autoclave

Typology: sparkling red dessert wine.

Colour: soft ruby red.

Bouquet: intense, complex and aromatic with strong hints of rose and strawberry , woody.

Taste: sweet, soft, quite fresh, balanced, intense and persistent, light and with slight effervescence.

Alcohol: 6%

Serving temperature: 6°-8°C

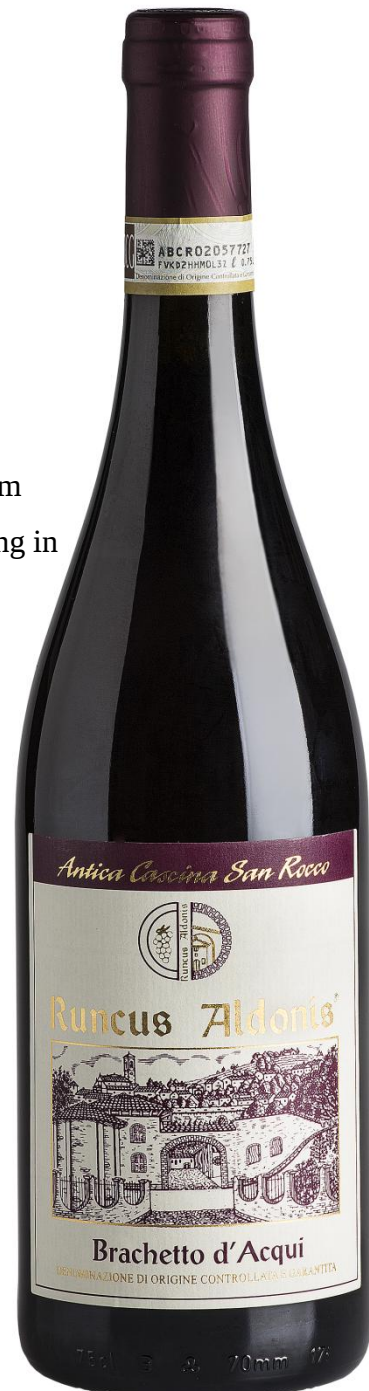
Best with: recommended for fruit pairings and any dessert at the end of the meal but also for pleasant afternoon or evening "drinks".

Available sizes: 750 ml bottles

Packing: cardboard boxes of 6 bottles, dimensions in cm H 31,5 x L 26 x D 17

CONTAINS SULPHITES

Store out of direct sunlight at room temperature.



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