MARENCO PINETO BRACHETTO D'ACQUI DOCG

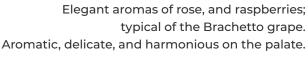
This single vineyard Brachetto is part of the Acqui appellation which received its DOCG classification in 1996. Brachetto is a traditional red wine with pleasant effervescence that has been produced in the northwest Italy since Roman times.

Today, it is often considered the red sibling of Moscato d'Asti.

TASTING NOTE



Delicate, ruby red color.









FOOD PAIRINGS

Pairs well with strawberries, red fruit, sweets and fruit cakes.

Ideal in cocktails, and other refreshing, thirst-quenching drinks.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Pineto Vineyard location: Strevi Vineyard size: 4-10 Ha

Soil composition: calcareous marl Training method: classic Guyot Elevation: 800-1000 m asl

Vines/hectare: 1620

Year vineyard planted: 1998

Exposure: Southeast

Harvest time: beginning of September

First vintage: late 1980's Production: 20.000



WINEMAKING & AGING

Varietal composition: 100% Brachetto

Fermentation container: stainless steel tanks

for 2-3 days at 15°C

Lenght of fermentation: 2-3 days at 15°C

in pressurized vats

Lenght of maceration: 3 days Length of bottle aging: 1-2 months



TECHNICAL DATA

Alcohol: 5,5%

Residual sugar: 125 g/L

Acidity: 6,5 g/L Dry extract: 21,5 g/L



PRODUCER PROFILE

Estate owned by: Marenco Family Winemaker: Patrizia Marenco Winery production: 250.000 bottles

Region: Piemonte



