



## PINETO BRACHETTO D'ACQUI DOCG

### WINE DESCRIPTION

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 NOTES

Delicate, ruby red color. Elegant aromas of rose, and raspberries; typical of the Brachetto grape. Aromatic, delicate, and harmonious on the palate.

### FOOD PAIRING

Pairs well with strawberries, red fruit, sweets and fruit cakes. Ideal in cocktails, and other refreshing, thirst-quenching drinks.

### VINEYARD & PRODUCTION INFO

Vineyard Name:	Pineto
Location:	Vineyards in Strevi hills
Size:	4 Ha- 10 Ha
Soil composition:	Calcareous marl
Training method:	Classic Guyot
Elevation:	800-1000 ft.
Vines/Acre:	1620/ Acre
Exposure:	Southeast
Year Vineyard Planted:	1998
Harvest time:	Beginning of September
First vintage:	Late 1980's
Production:	20.000 Bottles per year

### WINEMAKING & AGING

Varietal composition:	100% Brachetto
Fermentation container:	Stainless Steel Tanks
Length of Fermentation:	2-3 days fermentation at 15° Second fermentation in pressurized vat
Length of Maceration:	3 days
Length of Bottle Aging:	1-2 Months

### ANALYTICAL DATA

Alcohol:	5.5%
Residual sugar:	125 g/l
Acidity:	6,5 g/l
Dry extract:	21,5 g/l

### PRODUCER PROFILE

Region: Piemonte  
Winemaker: Patrizia Marenco  
Winery Production: 250,000  
bottles  
Estate owned by: Marenco Family

