

# MARENCO

## PASSRÌ - BRACCHETTO D'ACQUI DOCG PASSITO

This passito is made from Brachetto grapes cultivated in the single vineyard Pineto on Strevi hills. Grapes dry slowly, laid on special racks, under the sun.

After few weeks, they are stored in the porch, where the roof protects them from the rain.

40 to 60 days after the harvest, when the weight of the grapes reduces by about 50%, they undergo a soft pressing in order to obtain a juice very rich in sugar.

### TASTING NOTE



Intense ruby red color.

The bouquet on the nose is delicate with intriguing notes of dried rose and white musk, typical of the grape variety.

The taste is sweet, balanced, velvety, extremely elegant, with a long aromatic finish.



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### FOOD PAIRINGS

Pairs well with pastries and chocolate cakes.



### VINEYARD & PRODUCTION INFO

Vineyard appellation: Pineto

Vineyard location: Strevi, Valle Bagnario

Vineyard size: 5 Ha

Soil composition: calcareous marl

Training method: classic Guyot

Elevation: 244-305 m asl

Vines/hectare: 1620

Exposure: Southeast

Harvest time: early September

First vintage: 1985

Production: 12.000



### WINEMAKING & AGING

Varietal composition: 100% Brachetto

Fermentation container: stainless steel tanks

Length of fermentation: 1 month

Maceration technique: first days of fermentation, skins are added back to wine to enrich flavors and color

Type of aging container: French oak barrels

Length of aging: 2 y

Length of bottle aging: 1 y



### TECHNICAL DATA

Alcohol: 13%

Residual sugar: 160 g/L

Acidity: 6 g/L

Dry extract: 32 g/L



### PRODUCER PROFILE

Estate owned by: Marenco Family

Winemaker: Patrizia Marenco

Winery production: 250.000 bottles

Region: Piemonte



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