

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



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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
Length of fermentation: 2-3 days at 15°C in pressurized vats
Length 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



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viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001