



BERSANO

BRACHETTO D'ACQUI DOCG

Sparkling wine

VARIETY: BRACHETTO

HARVEST: FIRST DECADE IN SEPTEMBER

FERMENTATION: ACCORDING TO THE CHARMAT METHOD

This sparkling sweet wine comes from Brachetto grapes grown on the hills between Nizza Monferrato and Acqui Terme. The vineyards are characterized by a special and unique microclimate ideal to development the aromatic notes so intense and typical of this wine. With moderate alcohol volume is pleasant at any time of the day.

Colour: Ruby red colour tending to rosé.

Bouquet: wide bouquet with notes of open rose.

Taste: The taste is pleasantly fresh and sweet, balanced, with clear aromatic traces of roses and violets.

How to serve: dessert wine glass or flûte

Serving temperature: 6/8°.

Pairings: Ideal with all dry and fresh pastries, fresh fruits and a delicious aperitif. Today much appreciated by new millennial wine drinkers the pairing with savoury and spicy dishes and in the preparation of trendy cocktails.

Size 75 cl.



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