



Brachetto Piemonte DOP Spumante

Data sheet

Unique sparkling wine due to its natural sweetness and the typical aromatic scents. It is appreciated at any occasion for its aromas of red fruits and rose and its moderate alcohol content.

VARIETY: BRACHETTO

HARVEST: FIRST HALF OF SEPTEMBER
CHARMAT METHOD

Service mode and food pairings

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.

Size 75 cl.

Organoleptic notes

Colour: Ruby red colour tending to rosé.

Bouquet: Notes of open rose typical of Brachetto aromatic grape.

Taste: sweet and delicate, persistent with clear aromatic traces of strawberries.