

BERSANO®
SWEET



BRACHETTO D'ACQUI D.O.C.G. CASTELGARO

VARIETY Brachetto

PRODUCTION AREA Castalboglione - AT

SOIL Calcareous clay

HARVEST Early September

VINIFICATION Crushing and short cold fermentation with maceration on the skins, racking and soft pressing of the bunches. Preservation of the must at zero degrees in time for fermentation in autoclave and subsequent bottling

ALCOHOL CONTENT 6% abv

SENSORY NOTES Pale red, slightly garnet. Broad and pleasant aroma, characterized by intense scents with notes of musk and rose. Delicately sweet, soft and balanced flavor, with a persistent aromatic trace. Lightly and pleasantly fizzy

RECOMMENDED PAIRING Perfect with desserts and pastries, fruit cakes, and strawberry cocktail.

SERVING TEMPERATURE 6/8° C

SIZE 75 cl.

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