



Vias Imports Ltd.

We Import Passion



CASA VINICOLA MARENCO

Owner: Marengo Family

Wine Maker: Patrizia Marengo

Web Site: www.marencovini.com



BRACHETTO D'ACQUI

Type: Sparkling dessert

Region: Piedmont

Appellation: DOCG

Grape Varietal: 100% Brachetto d'Acqui

Vineyard Location: In Strevi, "Pineto Valley".

Orientation: South-west

Altitude: 750-1050 ft

Vine training: Guyot

Soil: Limestone

Vinification: After the grape-harvest, the grapes are divided from the rasp: then the must soaks with the skins for two days, in order to obtain the wanted color; when the must is clear, it's refined in steel stainless tanks at the temperature of 0 degrees C. The second fermentation happens in pressurized vats at a controlled temperature and it's stopped at 5,5 alcohol degrees by a sterile filtering.

Aging Process: 3 months in bottle.

Alcohol Content: 5.5%

Suggested serving temperature: 46 F

Production: 40,000 bottles

Tasting notes: Red with pink tendencies. Typical smooth scent of rose, with sweet flavor of crushed strawberry. It can be drunk during the different parts of the day. It matches well with desserts, strawberries and it can be drunk as aperitif.

Other Information: Brachetto's history began in the Roman age, and was named "Vinum Aquense", the preferred wine for the "Patrizi" family, a noble Roman family.