



Acqui

DOCG "Sei Anime"

13% alc. vol



Brachetto



Piedmont • Monferrato



The majority of the grapes come from the ancient production area of Brachetto called Sessame; a selection of vineyards based on simple concepts. The vines are over thirty years old with a modest production. The altitude is between 250 and 450 meters above sea level in areas where the "Marino" wind blows.



Training system: Guyot. Plant density between 4000-5000 yield per hectare. Average production: 70 quintals of grapes per hectare. Average age of vines: 31 years. Harvest in late September, exclusively by placing whole grape bunches in cases. The whole bunch is then cooled and pressed. This is followed by a cold static settling, the inoculation of selected yeasts and finally the maturation takes place for seven months in stainless steel tanks on its own yeast. Malolactic fermentation takes place only if necessary.



Powder pink color which evolves into a pink shade of onion skin with ageing. On the nose, balsamic herbs and minerally hints reminiscent of flint. As the wine acclimates to the glass, you will discover a bouquet of flowers including wisteria and a fruity note of currant, gooseberry and wild strawberry. The character of the grape express an intense note in the finish which identifies its origin. On the palate it is crisp, strong, full, with typical firmness of the Brachetto vinified in rosé.



It is recommended with fish dishes and raw meats, soft cheeses preferably of cow's milk. In the hot summer afternoon hours, pairing is not essential, just chilled at temperatures between 4-6°.



750 ml



6 bt/ct



80x120
eur-epal



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500 g



7,5 kg



95
ct/pallet



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