

CONVENTO CAPPUCCINI



Brachetto d'Acqui

Varietal: 100% Brachetto

Alcohol: 6% by vol

Harvest: End of august

Soil exposition: South

Altitude: 229 m

Production yield: 3 Tons per acre

Packaging: 6 or 12 bottles per case

Vinification: After a manual harvesting to preserve the grape, the fruit is de-stemmed and crushed to begin the primary alcoholic fermentation process. Later the fermentation is stopped cooling the wine to preserve the natural sweetness of the grape for the wine taste. Once the wine is cool and ready it is transferred in a stainless steel pressured tank, where a second fermentation start to make the wine lightly sparkling.

Aging: Brachetto is ready to drink after only one or two months from the harvest.

Tasting Notes: The ruby red and sparkling sweet emphasize the wine freshness. The aroma remember flowers, especially roses. Finally the taste is mild, pleasant and very persistent.

