

LA MARANZANA

TERRE DI COLLINE E VIGNETI

BRACHETTO D'ACQUI DOCG "TAPPO RASO"



This dessert wine, certified as denominazione d'origine controllata e garantita (controlled and guaranteed designation of origin), is hallmarked by its sparkle and the finesse of its bubbles. It is made from Brachetto grapes grown in the hills of the classic vines area in the district of Maranzana and Cassine, an area that is particularly favourable in terms of height, exposure to sunlight and microclimate. These factors help create this masterpiece of fragrance and harmony.

Tasting notes: this wine's colour is light ruby red with purple reflections. Its bouquet is generous and fragrant, presenting aromas that recall a fully open rose, with hints of mature red fruit. On the palate, it is sweet, smooth and fresh, with distinctive, well-balanced aromatic notes of rose and violet

Culinary combinations: this wine is ideal with sweet pastries, and more in general with all types of desserts. It is enchanting with nuts, strawberries and forest fruits, and it can be excellent as an unusual aperitif.

Alcoholic strength: 5.5% by volume

Serving temperature: 6-8° C

Suggested glass: goblet

Storage: in a dry and very cool place, protected from sunlight

Ageing potential: 2 years



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Oenological characteristics

Type	sparkling red
Grape variety	100% brachetto
Average annual production	30.000 bottles, each 750 m
Maturation	not necessary, considering its identity as an aromatic wine
Ageing	1 month in the autoclave pressure vat for the production of the wine's sparkle, as determined by the regulations established for this wine
Fermentation temperature	during the winemaking process and the production of sparkle, from 15 to 18° C
Time of fermentation	2-3 days during the harvest period
Malolactic fermentation	not performed for a wine of this type, in order not to mar its fragrance and aromas
Bottling period	during the year
Total acidity	5,5 g/l.
Ph	3,20
Winemaking process	the grapes are separated from their stalks, pressed, and left in maceration on the skins for about three days at a temperature of 15°C in order to extract colour and aroma. The must is later cooled to 0°C, and it is maintained at this temperature until the process of creating sparkle begins
Area	areas adjoining Acqui Terme