



La Maranzana

BRACHETTO ACQUI D.O.C.G. SPUMANTE



This Brachetto, certified as denominazione di origine controllata e garantita (controlled and guaranteed designation of origin), is hallmarked by its sparkle and the persistence of its bubbles. It is made from 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 is a dessert sparkling wine, and it can be an unusual aperitif. It is ideal with sweet pastries, and more in general with all types of desserts. It is also excellent with nuts, strawberries and forest fruits.

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	4.000 bottles, each 750 ml
Maturation	not necessary for aromatic wines
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	6,0 g/l.
Ph	3,10
Winemaking process	The grapes are pressed, separated from their stalks, 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 until the process of creating sparkle begins
Area	areas adjoining Acqui Terme