



# La Maranzana

## BRACHETTO ACQUI D.O.C.G. 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