



Le Donne dei Boschi

BRACHETTO D'ACQUI

D.O.C.G.

0,75 cl

Variety: Brachetto 100%

Alc. Vol: 5,5% vol

Production area: Podere Le Donne dei Boschi, Cassine (AL)

Esposition: south-east

Altitude: between 340 and 380 mt a.s.l

Soil: glib, ferrous and calcareous

Tasting notes: fine, smart, To be stored in a cool place and protected from the light, with shades of rose and berries. It's pleasantly fizzy and it has a sapid and attractive ending.

Food pairing: excellent with the typical desserts of the italian tradition, it could be an interesting component in fruit cocktails. Served at 6°C.

Winimaking: the Brachetto d'Acqui DOCG Ca' dei Mandorli bornes in Podere "Le Donne dei Boschi", between the villages of Cassine and Maranzana. It's a wine with historical and very old roots, that needs a careful processing: the grape is pressed and destammed, and channeled to an horizontal stainless steel tank, where for about seven days is kept at 10°C. After several replacements, is extracted the main aroma, the geraniolo, and is reached the alcoholic gradation of 3% vol. When the fermentation is stopped (through the cooling) the juice is stored at 2°C, to preserve the aromas. Finally, the last fermentation in autoclave, to obtain the right gradation and the fine and gentle perlage wherewith appear in the bottle.