

BORGO MARAGLIANO

MONTICELLI

Piemonte

Denominazione di Origine Controllata

Brachetto

Grape variety: 100% BRACHETTO - Migliardi clone

Altitude: 290 metres above sea level

Slope: 22% with south-westerly exposure

Pruning technique: Guyot Basso

Soil: 65% clay - 35% sandstone

Average yield per hectare: 38 hl.

Production:

After harvest, the Brachetto grapes are destemmed and transferred to a pneumatic press in preparation for cryo-maceration. Cryo-maceration extracts and stabilises both colour and aromatic substances. After this first operation, which lasts five to six hours, the grapes are soft pressed. The product obtained (grape juice) is filtered and chilled to 0 °C to prevent fermentation. Each individual batch is then put in a pressurised tank which retains the carbon dioxide and warms the product, which is still completely sugary, to a temperature of 15 °C. This promotes the fermentation process which is allowed to continue until an alcohol content of 6.0% vol. is reached. The product, which is now Piemonte Brachetto, is chilled to a temperature of 0 °C to block fermentation. The wine is bottled at the beginning of November.

Tasting notes:

Purplish ruby red, with fragrances of wild rose and strawberry. Floral and musky notes, with scents of forest fruits. Aromatic and balanced palate intensely flavoured with balsamic notes. The scent of "nutmeg" is quite unique.

Gastronomic pairings:

Served at a temperature of 8-12 °C in crystal glasses, it accompanies desserts and is excellent with fresh fruit.

Oenological characteristics:

Effective alcohol content 6% vol.

Potential alcohol content 8% vol.

Overall alcohol content 14% vol.

Commercial presentation:

Case of six 75 cl bottles



Sizes
available:
75 cl