

AZIENDA ○○○ AGRICOLA
FABIOPERRONE
VALDIVILLA



GRAPE VARIETY

Brachetto

PRODUCTION AREA

Santo Stefano Belbo

EXPOSITION AND ALTITUDE

South. 350 m. a.s.l.m.

FORM OF CULTIVATION

Annual pruning and training using the traditional Piedmontese Guyot method. Thinning at the end of August.

HARVEST PERIOD

Second week of September with an accurate manual selection of the grapes.

VINIFICATION

After destemming and crushing the must is macerated with the skins at a controlled temperature for 1-2 days in order to extract the colour. Subsequently, the drawing off takes place to separate the skins from the must in order to continue the fermentation in an autoclave thanks to which part of the gas produced is retained, thus generating the characteristic perlage. The fermentation, from the addition of selected yeasts, takes place at a controlled temperature and lasts about two weeks.

AGEING

Short period in the bottle.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: intense rosé;

BOUQUET: fragrant and aromatic with sharp hints of raspberries, cherries and strawberries;

TASTE: it is delicately sweet, fruity but not cloying thanks to an acidity well balanced with the residual sugar.

PAIRINGS

It goes well with dry pastries and sweets based on fruit, cream and chocolate. Very pleasant as an aperitif and as a refreshing drink at any time of the day.