



## *Sant'Evasio Collection*

### **Brachetto d'Acqui D.O.C.G.**

It derives from brachetto grapes cultivated on the hills of San Nicolao and Acqui Terme characterized by expositions that are able to developed so particular colours and bouquets.

#### **THE HARVEST**

Depending on the maturity of the grapes harvesting takes place between 1st and 10th of September.

#### **WINE MAKING**

The grapes are pressed and macerated with the berry skin for three days with a temperature of 15 degrees for obtaining a must that is immediately refrigerated and maintained in a temperature of 0 degrees for preventing the fermentation. To obtain Brachetto you have to: take the must to a temperature of 18 degrees and add selected yeasts. After 20 days, when the must is about 4,5-5,5 alcohol degrees, stop the fermentation through the refrigeration. Filter the resulting wine and put it in the bottles.



#### **ORGANOLEPTIC FEATURES**

Colour: middle intensity ruby red.

Bouquet: aromatic bouquet typical of withered rose and hints of moss.

Taste: sweet, soft and delicate.

#### **HOW TO SERVE**

Temperature: 6-8 degrees.

It should be served in Dessert wine glasses.

Food pairings: cakes and dry pastry, good for unusual aperitifs.

#### **NOTES**

Called by the critics: “ wine for women” perhaps for its low percentage of alcohol, or wanting to be poets, because its rose bouquet could be the one of a beautiful woman.



Sweet red wine