

NIVASCO

PIEMONTE BRACHETTO

D.O.C.



Nivasco in Piedmontese dialect “nivòsc” were the hills where the snow used to stay longer, and this is the evocative name for our Piemonte D.O.C. Brachetto. This is a red wine, moderately sweet and aromatic made from unique indigenous grape cultivated exclusively in Piedmont in the Provinces of Asti and Alessandria.

GRAPE: 100% Brachetto.

SOIL: clay, calcareous soils.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South, East and West.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: first two weeks of September. The grapes are hand harvested in the morning so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After the crushing and destalking of the grapes, the must is ready for the maceration on the skins for 12 hours. The second step is the soft pressing followed by the fining and filtration of the must. Then the must goes into stainless steel tanks for about two months at a constant temperature of 0 °C to preserve the typical aromas of the grape variety.

FERMENTATION: The fermentation is made at a temperature of 16 °C for about 15 days and then stopped when the wine reached 6,5% of alcohol.

AGEING: at the end of the fermentation, the wine is stabilized and remains in closed tanks at 0 °C for about 20 days, followed by 3 month of bottle ageing before trade release.

TASTING NOTES

The colour is an intense ruby-red. It has a pleasant nose with aromas of little red fruits such as cherries and strawberries. On the palate, the wine is well-balanced between freshness and sweetness, with a good structure and nicely fizzy.

PAIRINGS: dessert with fruits, chocolate bunet (Piedmontese pudding), pastries, hazelnut pie great cocktails base and long drink.

ALCOHOL CONTENT: 6,5% vol.

SERVING TEMPERATURE: 6-8 °C.

SIZE: 0,75 l.