

PINETO

BRACHETTO D'ACQUI DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: calcareous and marl
Training method: Guyot
Elevation: 2,953-3,281 ft a.s.l.
Vines/ha: 1,620 vines/ha
Exposure: South-East
Vines age: 25 years
Harvest time: beginning of September
First vintage: late 1980s
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Brachetto
Fermentation
Container: pressurized stainless steel tanks
Length: 2-3 days
Temperature: 59 °F
Aging
In bottle: 1-2 months



TECHNICAL DATA

Alcohol: 5.5%
Residual sugar: 125 g/l
Acidity: 6.5 g/l
Dry extract: 21.5 g/l



FOOD PAIRINGS

Pairs well with strawberries, other red fruits, sweets, and fruit cakes. Ideal for cocktails and other refreshing, thirst-quenching drinks.



TASTING NOTE

Delicate ruby-red color.
Elegant aromas of rose and raspberries, typical of the Brachetto grape.
Aromatic, delicate, and harmonious on the palate.

PRODUCER PROFILE

Estate owned by: Marengo family
Winemaker: Patrizia Marengo
Total land under vine: 70 ha
Winery production: 250,000 bts
Region: Piedmont (Italy)

