

PASSRÌ

BRACHETTO D'ACQUI PASSITO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 5 ha
Soil composition: calcareous and marl
Training method: Guyot
Elevation: 500-1,000 ft a.s.l.
Vines/ha: 1,620 vines/ha
Exposure: South-East
Harvest time: early September
First vintage: 1985
Production: 12,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Brachetto
Fermentation

Container: stainless steel tanks
Length: 1 month

Maceration

Technique: skins are added back to the wine to enrich flavors and color

Aging

Container: barriques
Wood: French oak
Length: 2 years
In bottle: 1 year



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 160 g/l
Acidity: 6 g/l
Dry extract: 32 g/l



FOOD PAIRINGS

Pairs perfectly with pastries and with chocolate cakes.



TASTING NOTE

Intense ruby-red color.
The bouquet on the nose is delicate, with intriguing notes of dried rose and white musk, typical of the grape variety.
The taste is sweet, balanced, velvety, and extremely elegant, with a long aromatic finish.

PRODUCER PROFILE

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



MARENGO

