

## BRACHETTO SPUMANTE DOC “Bel Roseto”

**Brachetto Spumante “Bel Roseto”** with roses scent and the lively foam calls to the mind red fruits, desserts and cocktails as from a romantic landscape picture, very appreciated from women for its red ruby, brilliant and charming colour. A won bet to have produced a high quality spumante with its joyful foam to cheer up every feast, pleasant toast as aperitif, cocktail and dessert.



### denomination

Brachetto Spumante DOC

### type

Rosè sweet sparkling wine, denomination of controlled origin

### grape variety

Brachetto 100%

### production method

Vinification in red, de-stemming, maceration and fermentation on the skins at controlled temperature for at least 36/48 hours at 16°C, then soft pressing. Second fermentation in autoclave at controlled temperature of 16°C for 20 days and formation of a light mousse. Then stabilization with refrigeration at -4°C, then before bottling the wine undergoes microfiltration

### view

Ruby-red with pinkish highlights, a bubbly and lively mousse and a fine-grained, persistent perlage

### nose

Fragrant and aromatic, with clear raspberry, cherry and strawberry overtones

### taste

Delicately sweet and fruity, without being nauseating on account of the high acid content that brings out its fragrance

### food pairing

Pastries, light-coloured fruit and cream-based desserts, panettone, hazelnut cakes, particular cheese such as Castelmagno. A very pleasant aperitif and thirst quencher at any time of the day

### serving temperature

5 ° C