

LA TORRE

CASTEL ROCCHERO

Brachetto d'Acqui short cork

DOCG

The most recent discovery of Piedmont wines for dessert, Brachetto is produced in a small area, between the provinces of Asti and Alessandria, where you may find the roots of its long and fascinating history. A special wine that has always been drunk with great parsimony in the days of great occasions, and sometimes to satisfy the desire of effervescence and joy of children (given the low alcohol content), like the one of the elders.

Brachetto d'Acqui DOCG short cork by La Torre in its classic version with the cork at mouth level, is considered the most typical Brachetto by all lovers of this wine, but even a synonymous of parties and family gathering.

Vine: 100% Brachetto d'Acqui

Vineyards: 100% in Castel Rocchero, Guyot simple breeding.

Harvest time: Beginning of September - Mid September

Winemaking: Selection of grapes during the manual harvest, de-stemming, crushing and fermentation at low temperature for 24-48 hours in steel programmable fermenters.

Average annual production: 5,000 bottles

Properties and characteristics: It has a ruby red color of great intensity with tendency to clear garnet and rosy; musky scent is very delicate and the taste is sweet, soft and delicate.

Alcohol content: 5.5% vol.

Garde probable: 2 years

Serving temperature: 8° - 10°C

Serving suggestions: It can be offered as an aperitif, but its strength is to accompany desserts, or in the afternoon with dry pastry, pies and baked cakes in general. Wonderful companion of lightly sour fruit, such as strawberries and peaches, it gives good results in the preparation of wine cocktails, marrying it with liqueurs, bitters and vermouth.



La Torre di Castel Rocchero

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