



PASSRI PINETO BRACHETTO D'AQUI PASSITO DOCG

WINE DESCRIPTION

This passito is made from Brachetto grapes cultivated in the single vineyard Pineto on Strevi hills. Grapes dry slowly, laid on special racks, under the sun. After few weeks, they are stored in the porch, where the roof protects them from the rain. 40 to 60 days after the harvest, when the weight of the grapes reduces by about 50%, they undergo a soft pressing in order to obtain a juice very rich in sugar.

TASTING NOTES

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, extremely elegant, with a long aromatic finish.

FOOD PAIRING

Pairs well with pastries and chocolate cakes.

VINEYARD & PRODUCTION INFO

Vineyard Name:	Pineto
Location:	Strevi, Valle Bagnario
Size:	5 Ha
Soil composition:	Calcareous marl
Training method:	Classic Guyot
Elevation:	800-1000 ft.
Vines/Acre:	1620
Orientation:	Southeast
Harvest time:	Early September
First vintage:	1985
Production:	12,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Brachetto
Fermentation container:	Stainless steel tanks
Length of Fermentation:	1 month
Maceration Technique:	First days of fermentation, skins are added back to wine to enrich flavors and color
Aging container:	French oak barriques
Length of Aging:	2 years
Length of Bottle Aging:	1 year

ANALYTICAL DATA

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



PRODUCER PROFILE

Region: Piemonte

Winemaker: Patrizia Marenco

Winery Production: 250,000 bottles

Estate owned by: Marenco Family

