



**MARCHESI DI BAROLO**  
*Antiche Cantine in Barolo*

**GRAPE VARIETY:**

100% Brachetto d'Acqui

**PRODUCTION AREA:**

The grapes used in the production of Brachetto d'Acqui come from vineyards grown on hills characterized by medium-bodied marls which, as opposed to lime, mainly contain soil separates such as quartz sand and very fine silt, that give the wine a high content of mineral nutrients and a straightforward bouquet.

**VINE TRAINING SYSTEM:**

The vines are trained with the Guyot system on vertical trellises positioned on the gently-sloping hills.

**VINIFICATION PROCESS:**

The grapes are collected and quickly taken to the cellar where they are destemmed and delicately crushed to extract only the most noble and aromatic notes from the peel and the outer area of the berries. The must is immediately refrigerated and later it is partially fermented in autoclaves so that the carbon dioxide, which produces the lively bubbles, remains partially dissolved in the wine. Fermentation is then stopped by means of refrigeration, in order to leave a high sugar content.

**ORGANOLEPTIC CHARACTERISTICS:**

The mousse is persistent and the fine beads have an elegant cherry red color. The bouquet is intense with a subtle note of musk and geranium. The sweet, lively flavor is reminiscent of the aromatic characteristics.

**FOOD PAIRINGS:**

This sweet and aromatic wine is well-matched with desserts at the end of a meal, especially tea biscuits. It is an ideal companion in moments of celebration and a pleasantly refreshing drink at any time of the day, including after playing sports.

**SERVING TEMPERATURE:**

8° C (46° F)

**ALCOHOL BY VOLUME:**

5.5% Vol

