

Alasia

Region:
Piemonte

Grapes:
Brachetto

ABV:
5.5%

What:

Alasia Brachetto d'Aqui shows a sweetness that is perfectly balanced with mouth-watering acidity and a juicy finish.

Where:

These south-west facing vineyards are situated at altitudes of 250 and 400M above sea level. The vines have an average age of 20 years old and are grown using the low Guyot trellis system. Soil is limestone clay. The grapes are hand harvested toward the end of August. The crushed grapes are chilled in stainless steel and kept in contact with the skins for two to three days. Grapes are pressed in a modern pneumatic press and the must is fermented in a pressurized tank but fermentation is halted to leave 5.5% ABV and approximately 100g/l residual sugar.

Barcode:
8010471001613

Sales Info:
750ml , Case 12 , 32.26 lb.

Palletization:
55 Cases / 5 Layers



Food Pairings:

Great aperitif and perfect for a summer's afternoon drink. This wine also pairs well with chocolate desserts and fruit salads.

Tasting Note:

Delicately aromatic with aromas of fresh crushed raspberries and Rose petals. The palate is lightly sparkling and grapey with fresh red berry fruit. The sweetness is perfectly balanced by mouth-watering acidity and a juicy finish.

