

PRODUTTORI DI GOVONE



**PIEMONTE D.O.C.
SPARKLING BRACHETTO**

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

BRACHETTO 100%

GRADATION:

6,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

GOVONE

ALTITUDE:

200\300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 -PIANTE/ HA

GRAPE PER HECTAR:

75 Q.li/Ha

SOIL:

CLAY, CALCAREOUS-SANDY

WINE PRODUCTION FEATURES:

MACERATION:

VINIFIED WITHOUT MARCS

AGING:

STEEL

REFINEMENT:

BOTTLE

AGING:

INTENSE RED WITH PINK REFLECTIONS

COLOR:

TASTE:

FRUITY, SPARKLING

SERVICE TEMPERATURE:

18° / 20° - OPEN ONE HOUR BEFORE DRINKING

PAIRING:

APERITIF, DESSERTS AND ICE CREAMS