TOSTI

TOSTI BRACHETTO D'ACQUI DOLCE

BRACHETTO D'ACQUI • PIEMONTE • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

The vineyards, all within the Prosecco DOC zone, face southeast at elevations of 70-250 metres. The climate is temperate, with cold winters, warm summers, and consistent ventilation, while the day-night temperature differentials are moderate. The vines, dense-planted at an average of 4,000 per hectare, are trained to a mixture of spurred cordon and Sylvoz. The grapes are picked exclusively by hand, around mid-September; yields in must average 90 hl/ha.

Wine Making

The grapes were handpicked during the first days of September. During the vinification process the grapes crushing, cold maceration, must obtained by soft pressing, refrigeration and filtration of the must.

Food Suggestions

Pairs well with desserts such as cakes and cream.

TASTING NOTES

The Brachetto d'Acqui docg Tosti is recognizable for its refined and delicious ruby red bubbles. Rich in history and tradition, it is a fine red sparkling wine, for connoisseurs, ideal for savoring sweets, fruit, ice cream, biscuits and chocolate.

Brachetto grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Sustainable
- Organic-Wines
- Family-Owned
- ABV%: 6.5
- Class: Sparkling Red

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