

BRACHETTO D'ACQUI DOCG

The most distinctive of sweet sparkling wines, Brachetto d'Acqui has had a steady presence in the Piedmontese wine history.

Giulio Cocchi presents this wine made of grapes from the typical DOCG zone, labeling it with the original liberty style poster dated 1932.

Grape Variety

100% Brachetto d'Acqui

Vinification and sparkling wine

Bunches of grapes are harvested by hand and immediately pressed to obtain a very sweet and cherry red must, which will then ferment in autoclave. Thanks to this technique, the aromatic qualities of the grape pass to the wine, releasing its intense scent of rose and raspberry.

Tasting Notes

Cherry red with light notes and a joyful foam; vibrant, fresh and stylish bouquet with an intense scent of rose; gentle, slightly tannic to balance the sweet aroma and grant a pleasant persistence.

It is the perfect party wine that goes naturally well with fresh fruits, pastries or elaborate desserts.

A young wine to be served chilled; ideal for bars and patisseries, it can be best presented in cup-shaped glasses with a garnish of wild berries.



Giulio Cocchi Spumanti Srl

via Liprandi, 21 – Cocconato 14023 (AT) - Telefono: +39 0141 907083 / +39 0141 600071

Info: cocchi@cocchi.com - Export: export@cocchi.com

P.Iva 00203300058