

COCCHI BRACHETTO D'ACQUI DOCG

Description

The most characteristic of sweet red sparkling wines, it has been a constant throughout the history of Piedmontese wine. It grows on the gently rolling hills of the Upper Monferrato area, and ever since antiquity Acqui Terme has been its terroir of choice, and a diverse one, where this aromatic varietal finds its best expression.

The first official description of Brachetto d'Acqui dates back to 1922 and was penned by Garino Canina, who was the first to define it in scientific terms: "(...) Among luxury wines, Brachetto falls in the category of the sweet aromatic bubbly. It is a wine with a special nose, a moderate alcohol content and a sugary taste, not very colorful. It is mostly consumed in the form of a semi-sparkling or sparkling wine".

Grape Variety

Brachetto d'Acqui

Vinification and secondary fermentation

The bunches are hand-picked and placed in large baskets and immediately pressed. The juice, very sweet and with a typical red color, is then fermented in a pressure tank. In this way, the aromatics of the grapes will be transferred to the wine unaltered, giving off a characteristic aroma of roses and raspberries.

Tasting Notes

A wine with a lively foam and an appealing cherry color. Lively and with a fresh and elegant bouquet, whose hallmark is an intense scent of roses. Its light tannins counterbalance the sweetness and offer a pleasant persistence.

Brachetto d'Acqui is a perfect match for fresh fruit and elaborate desserts. A young wine to be served chilled, it is just perfect for a casual glass in bars and pastry shops, but can make a very glamorous aperitif when served in goblets garnished with wild berries.

