



## BRACHETTO D'ACQUI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



VITICOLTORI DAL 1887

TRE SECOLI  
2016

## BRACHETTO D'ACQUI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Brachetto is uniquely gentle, aromatic and fragrant wine, crafted from indigenous grapes grown in Asti and Alessandria famous for exceptional dessert wines. In our Brachetto you will find hints of roses, red berries and mature fruit. Serve it well chilled on its own or with dark chocolate, baked desserts and fresh or dried fruits.

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. PRODUCT OF ITALY - CONTAINS SULFITES - RED WINE

750 ML ALC. 5.5% BY VOL.

SIEMA WINES  
www.siemawines.com

IMPORTED BY SIEMA, LLC, SPRINGFIELD, VA

Bottled by: IT AT 420 - TRE SECOLI SCA - MOMBARUZZO - ITALY



### Tasting notes:

**Colour:** MEDIUM INTENSE RUBY RED  
TENDING TO GARNET

**Scents:** VERY DELICATE BUT INTENSE  
MUSKY AROMA.  
APPEALING NOTES OF WILD ROSE

**Taste:** EFFERVESCENT, SWEET AND  
SMOOTH FLAVOUR. ITS NEAT  
FLAVOUR OF ROSE AND SOFT  
FRUITS  
CONQUERS THE PALATE

### Food Pairings:

CREAMS AND DESSERTS IN GENERAL.  
ENJOY IT WITH DARK CHOCOLATE  
WHICH CONTRASTS WITH THE WINE  
SOFTNESS

### Vinification and aging

#### Crushing:

CRUSHING AND DE-STEMMING.  
TWO DAYS MACERATION AT  
CONTROLLED TEMPERATURE

#### Fermentation:

IN TEMPERATURE-CONTROLLED  
AUTOCLAVES

**Alcohol:** 5,50% VOL

**Sugars:** 120 G/L

**Ph:** 3,40

**Dry Extract:** 20 G/L

**Name:** BRACHETTO D'ACQUI

**Appellation:** BRACHETTO D'ACQUI DOCG

**Variety:** 100% BRACHETTO