



## PARTIALLY FERMENTED RED MUST

### PRODUCTION AREA

Grown in hill-side villages along the Belbo and Bormida valleys in the provinces of Cuneo, Asti and Alessandria.

### GRAPE VARIETY

90% Brachetto and 10% Freisa

### PICKING TIME

Picked in the second half of September

### METHOD OF PRODUCTION

Produced using the red wine making process. After the skins of the grapes have been separated, they are macerated for 24 to 36 hours. The juice obtained is conserved at 0° until fermented.

Pasteurization is followed by bottling.

### % OF ALCOHOL (by volume)

5.50% vol.

### TASTING CHARACTERISTICS

#### COLOUR

Ruby red.

#### BOUQUET

Very delicate, characteristic musky flavours.

#### TASTE

Delicate, harmonious, smooth.

#### SERVING TEMPERATURE

10-12° C.

#### BEST WITH

Desserts and fruits.



*Red*