

SCAGLIOLA SAN SÌ



PIEMONTE BRACHETTO doc

PETALI DI ROSE

GRAPE VARIETY: *Brachetto*

HARVEST: *Beginning/Mid-September, traditional harvest.*

NUMBER OF BOTTLES PRODUCED: *4.000*

WINEMAKING: *Skin maceration takes place cold for approx. 6 days into stainless steel tanks. The must is then kept cold inside tanks at controlled temperature. Malo-lactic does not take place.*

AGEING: *Wine bottled while young.*

ANALYTICAL INFO: *Alcohol content: approx. 6,00%Vol.*

TASTING NOTES: *Deep pink colour tending to pale ruby red; fruity bouquet, fresh with declared and inviting scent of roses. The sweet vein does not take away the freshness and the pleasantness.*

SUGGESTION: *Wine to drink even at mid-day with pastries, sweet, mild cheeses, and fruit. It should not be underestimated in combination with slightly spicy, oriental meals. Keep it in a dark place at 10-12°C and serve in cup or dessert glass at a temperature of about 4-6°C.*

CURIOSITY: *Brachetto is an aromatic wine that, in our area, acquires a special scent and particular taste of wild roses and wild strawberries. From these features we took inspiration for the name and for our label.*