



ROSSO
Brachetto grapes

Varietal composition: 100% brachetto
Harvest: end of August
Vineyards: Piemonte, Monferrato
Maceration: very short
MLF: no
Ageing: in stainless steel before fermentation

Chemical Analysis

Alcohol: 5 %
Total Acidity: 5,60g/l.
Sugars : 130 g/l.



Winemaking

Brachetto grapes for Villa M Rosso are hand picked and rapidly carried to the cellar to be pressed immediately. Right after the pressing and a very short maceration the must undergoes the natural process of cold clearing and then is placed into the refrigerated cells, where it is kept at low temperature until the preparation and bottling. After a few weeks/month, depending on the need, the fermentation is started at 16-18°C, when 5% alcoholic degree is achieved, fermentation is stopped through sterile filtering.

Tasting notes

Aromatic scents that recall very well the fresh Brachetto grape, hints of red fruit, especially strawberry, with the evolution it develops floral, rose, and sometimes slightly spicy notes. Fresh and fragrant flavor that balances very well the sweetness.

Food pairings: excellent as a very natural "social" drink. Perfect as an aperitif or after-meal, or at poolside.

Villa M rosso is easily combined with fresh fruit, for example with peaches.

Excellent with a wide range of desserts, but also intriguing with sweet or savory snacks.