

Brachetto d'Acqui 2017

Acqui, Piemonte, Italy



Grape Varieties	100% Brachetto
Winemaker	Patrizia Marengo
Closure	Screwcap
ABV	5.5%
Residual Sugar	130g/L
Acidity	6g/L
Wine pH	3.4
Bottle Sizes	37.5cl, 75cl
Notes	Carbon Neutral, Sustainable, Vegetarian, Vegan

PRODUCER

Contero is owned by the Marengo family, who are Moscato and Brachetto specialists in Strevi. This 11 hectare estate remains one of the best producers of invigoratingly delicious Moscato d'Asti and Brachetto d'Acqui. The ripest and best Moscato grapes are used for Moscato d'Asti rather than Asti.

VINEYARDS

The Contero vineyards are situated in a perfect amphitheatre in the commune of Strevi, the heart of one of the best zones for Brachetto in Piemonte. The vines are superbly tended and produce fruit of stunning quality. They are located on steep hills with tufaceous-marl soils which contain layers of fertile clay. The vines are Guyot trained and planted at a density of 4,800 vines per hectare. Grapes are hand harvested into wooden boxes and the average yield is five tonnes per hectare.

VINTAGE

The 2017 vintage saw a dry winter and freezing temperatures in April. The rest of spring and summer were very dry. Harvest started one week earlier than in 2016. Despite dry weather, which led to a 20% reduction in yield, the grapes were very healthy and rich in flavours and aromas.

VINIFICATION

The grapes were pressed gently and the must fermented on the skins at low temperatures in stainless steel tanks. The wine was drawn from the vat at an alcohol content of 5.5% and bottled under pressure for a light sparkle.

TASTING NOTES

This wine is light cherry red in colour. The rich, persistent mousse accompanies bright aromas of roses and violets. The slightly sweet, aromatic palate has a typical bittersweet note on the finish.

AWARDS

Sommelier Wine Awards 2018, Gold