



# Piemonte Brachetto DOC

*Piero Gatti*  
il Moscato.

## Tasting notes

Piemonte doc Brachetto has a light purple colour and a nose of roses and geranium. In mouth it is very aromatic with scents of ripe fruit and strawberries jam. It has a good freshness, thanks to a good acidity and a right effervescence.

## Basic informations

Product Name: Piemonte doc brachetto  
Cépage: Brachetto  
Appellation: Piemonte Doc  
Classification: DOC  
Color: red  
Type: sparkling/sweet  
Country/Region: Italy, Piemonte  
Vintage: 2022  
Alcohol percentage: 6,5 %  
Residual sugar: 120 g/L  
Aging: inox steel  
Number of bottles: 12.000

## Vinification (Wine-making)

Method: Crushing and soft pressing of the grapes and maceration on the marc for 2 or 3 days. Then, as for the Moscato, the must is kept at -2°C until the fermentation with selected yeast, when the temperature rises to 16°C. It takes about 5 days.

## Vineyard

% of Grape / Cépage: brachetto 100%  
Soil: calcareous  
Exposure: South- east  
Agricultural method: traditional  
Date of Harvest: 25/08/2022  
Type of Harvest: by hand, in small crates  
Geolocation: Nizza Monferrato