



ACQUI 2012 is a raisin wine produced from Brachetto grapes; the bunches of grapes are hand picked and leaved in open space for several weeks on wooden lattice for withering

ACQUI DOCG PASSITO

Type Raisin wine produced only with Brachetto grapes; Passione can be recognize for the typical Bragagnolo style in making wine from aromatic grapes. It's a inimitable raisin wine in which organoleptic characteristics of the Brachetto grapes meet the story of the ancient raisin wines and the technical innovation.

Label Our bottles' design is managed by Turin-based designer Matteo Tampone, is not casual: at its base, the silk-screen printed, opaque black and laminated silver label shows a pattern which 'moves forward' year after year, symbolizing life and continuity with time; furthermore, essence and history of all bottles produced each year are defined by a specific word on the label itself.

Grapes 100% Brachetto d'Acqui.

Winemaking After withering for several weeks, bunches of grapes are cleaned of any botrytized grapes and others imperfections, destemmed, pressed and macerated to extract the aromatic components; then the must is fermented and aged.

Aging The aging in cellar lasts at least one year and it takes place in steel tanks. A second period of aging occurs in bottle.

Colour Acqui docg passito has a more or less intense ruby red colour.

Scent The typical fragrances of the Brachetto grapes are delicate and remind a rose.

Flavour Passione is complicated to describe, indeed it's a wine for real connoisseurs. Acqui docg passito has a thick and structured mouthfeel, its taste is sweet and the several flavours, typical of the Brachetto grapes, resemble a rose and red fruits.

Serving temperature: 6-8 °C

Food pairing Dark chocolate and the pastry with unsweetened cocoa powder and/or coffee; red fruits and everything made with them: fruit salad and jam, pastry and other sweets with strawberries, blueberries, cherries and raspberries.