

BORGO MARAGLIANO BRACHETTO PIEMONTE



100% Brachetto. Purplish ruby color. Aromas of wild rose, strawberry, musky notes and forest fruits. An aromatic and balanced, sweet palate intensely flavored with balsamic notes and an intriguing hint of nutmeg. A brilliant accompaniment to cakes or fruit desserts. The sparkling, mouth-watering nature of the wine also makes it an obvious choice to enjoy as a glass in the "off-time". Serve the wine well chilled, preferably in a white wine or champagne glass.

From grapes grown in vineyards located at about 300 meters above sea level in Loazzolo in the Province of Asti, Piemonte, Italy. After harvest, the Brachetto grapes are destemmed and transferred to a pneumatic press in preparation for cryo-maceration for 5-6 hours, which extracts and stabilizes both color and aromatic substances. The grapes are then soft pressed. The juice is filtered and chilled to 32°F to prevent fermentation. Each individual batch is then put in a pressurized tank which retains the carbon dioxide and warms the product, which is still completely sugary, to a temperature of 59°F. This promotes the fermentation process which is allowed to continue until an alcohol content of 6.0% vol. is reached. The product is then again to block fermentation. Bottled at the beginning of November.

The Galliano family has a long history with their roots established in Loazzolo over five generations. Carlo Galliano and his wife Sylvia run this family estate, ably aided by Carlo's parents, Giuseppe and Germana. Borgo Maragliano is a family estate, which means that all the family is involved in the success and work of the winery. Giuseppe takes care of the vineyards, while Carlo is the oenologist and works mainly in the vinification department. Carlo and Sylvia, with the invaluable support of Giuseppe and Germana, manage the vineyards, whose produce is vinified and bottled in their cellars in Loazzolo. Their wines are the result of careful and meticulous labor. They represent the highest expression of this distinctive territory and of its soil.

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Tasting Note:

BORGO MARAGLIANO BRACHETTO PIEMONTE

100% Brachetto. Aromas of wild rose, strawberry, musky notes & forest fruits; an aromatic & balanced, sweet palate intensely flavored with balsamic notes & an intriguing hint of nutmeg; sparkling & mouthwatering.

Shelf Talker:

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