

Azienda Agricola Negro

Brachetto, Birbet



RED DESSERT
WINE



ITALY



PIEMONTE

TASTING NOTE

An intense and pretty nose dominated by fresh wild strawberries, raspberries, and crushed rose petals. You may also pick up hints of musk and geranium. It is Light-bodied and effervescent. It tastes like sweet red berry sorbet, with a soft mousse and just enough acidity to keep the sugar from feeling cloying.

VINIFICATION

Juice is fermented in stainless-steel pressure tanks (autoclaves). It is stopped early by chilling down the fermenting juice once it has reached 5-6%ABV. This leaves a high degree of residual sugar, making the wine sweet. The carbon dioxide produced by the brief fermentation is captured by the sealed tank, leaving a 'frizzante' quality.

FOOD MATCHING

Fresh strawberries and cream is the ultimate combination. Also pairs well with Fruit tarts, dark chocolate-covered berries, spicy Asian cuisine.

SIZE	75cl
VINTAGE	NV
ABV	5%
GRAPE VARIETIES	Brachetto (100%)
CLOSURE	Natural Cork
SKU CODE	862761NV
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur, Fish
CLOSURE	Natural Cork
PH	3.39
TOTAL ACIDITY	6.45g/l Tartaric
RESIDUAL SUGAR	118.8g/l
SKU	862761NV