

LA GIRONDA BRACHETTO D'ACQUI DOCG



While the Galandrino family attended their own vineyards for generation, it was not until the year 2000 that Susanna and her husband Alberto decided to sell their winery equipment business to return to their roots. In the process they recovered vineyards in the Nizza, the heart of the Monferrato region in Piedmont, which was declared a World Heritage Zone by UNESCO in 2015. Nizza is famous for the outstanding quality of the Barbera wines. Since 2004, Susanna and Alberto farm their land following organic principles. They see their wines as ambassadors of the warmth and soul of their terroir. Each sip tells the story of their passion.

VITICULTURE

The hilly territory with elevation reaching three hundred and fifty meters and soils prevalently sandy-clayey makes this region very suitable for viticulture and enables to create the famous Barbera wines without standing quality. The climate is Mediterranean with hot summers and rainy winter months with temperatures above 0°C. All complemented by the family's passionate farming, following the organic principles.



VINIFICATION

Susanna's and Alberto's passion in the vineyards continues in the cellar. The methods of pressing, fermentation and maturation are individually and carefully chosen for every wine they want to create. The aging in stainless steel vats maintain a young and lively taste. The created wines are outstanding ambassadors of the warmth and soul of their terroir and their passion, which you can taste with every sip.

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SKU: 812028

Region	Piedmont/Monferrato
Classification	Brachetto d'Acqui DOCG
Vintage	2022
Grapes	100 % Brachetto
Soil Composition	Sandy, silt, clay
Vineyard Training	Guyot
Density/Yield	60 hl/ha
Fermentation	Temperature controlled in stainless steel vats
Alcohol	5.91 %
Residual Sugar	130 g/l
PH	3.31 g/l
TA	5.23 g/l
Free SO2	16 mg/l
Total SO2:	132 mg/l

TASTING NOTES

A dense ruby red, with a big beautiful bouquet. Primary aromas of cherry, blueberry, blackberry, plum, followed by prune, raisin and Oregano. As well as tertiary notes of cocoa, licorice, leather, coffee and violet. A lovely round mouth feel, the tannins are round and balanced in this dry wine. Flavours of red fruit, cherry, blueberry, baking spice and cocoa. All the components are well integrated, a wonderful wine.

PAIRING SUGGESTION

The wine will benefit from decanting at least 3 hours before serving. It matches well with a variety of flavourful, substantial dishes such as lasagna, braised meats, lamb, and wild game. A wine to celebrate with your loved ones.