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A wine with unmistakable sensory characteristics, which make it one of the symbols of the food and wine culture of the hills between Nizza Monferrato and Acqui Terme.

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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.



Susanna & Alberta Galandrino

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 with outstanding 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.



LA GIRONDA BRACHETTO D'ACQUI DOCG



SKU:	812028
Region:	Piedmont/Monferrato
Classification:	Brachetto d'Acqui DOCG
Vintage:	2019
Grapes:	100% Brachetto
Vineyard:	Selected vineyards on the hills between Nizza Monferrato and Acqui Terme
Soil Composition:	Sandy, silt, clay
Vineyard Training:	Guyot
Density/Yield:	60 hl/ha
Fermentation:	Temperature controlled in stainless steel vats
Aging:	Ages in temperature and humidity controlled rooms
Alcohol:	5.91%
Residual Sugar:	130 g/l
PH:	3.31 g/l
TA:	5.23 g/l
FreeSO2:	16 mg/l
TotalSO2:	132 mg/l

Tasting Note:

This wine has a pleasantly sweet yet refreshing and vivacious taste. Great structure and aromas of musk with scents of roses are complemented by its persistent finish and the characteristic pale cherry red colour.

Pairing suggestion:

A perfect dessert wine, Brachetto d'Acqui is ideal with jam tarts, fruit desserts especially with strawberries and mixed berries, dry biscuits and macarons. Served well chilled, it makes for a delicious aperitif.

Due to its lightness with only 6% alcohol you can also serve and enjoy it as unique alternative to a fruit-based cocktail

Sales Facts:

- Due to its unmistakable sensory characteristics one of the symbols of the food and wine culture of the hills between Nizza Monferrato and Acqui Terme
- Unique alternative to a fruit-based cocktail