



CASTELLO DEL  
POGGIO

*Asti has been known over the centuries as an emblem of Italian viticulture and oenology. The Castello del Poggio estate is located in this extraordinary area, once the chosen arena of the legendary Knights Templar. The estate, with its noble heritage, owes its name to the medieval fortification that once belonged to the Counts Buneis, and is now the most extensive, single wine-producing land mass in Piedmont. It is dedicated to the cultivation of autochthonous vines that have become ambassadors of the Piedmont region worldwide, including Barbera.*



## Brachetto



### APPELLATION

Piemonte DOC



### PRODUCTION AREA

Portacomaro d'Asti



### GRAPES

100% Brachetto



### SERVING TEMPERATURE

Serve at 6° - 8° C. (43° - 46° F.)



### ALCOHOL CONTENT

7% vol.



### AVAILABLE SIZES

750 ml

### VINIFICATION AND AGEING

Gentle crushing of the grapes is followed by clarification of the must by refrigeration and by temperature-controlled fermentation for 3/4 days. The must is chilled in order to preserve the grape's primary aromas. This is followed by the Charmat process.

### TASTING NOTES

**COLOUR:** pale ruby-red, with a festive rosè-coloured mousse.

**BOUQUET:** ample, with scents of roses and musk.

**FLAVOUR:** harmoniously sweet; fresh and delicately fruity.

### FOOD PAIRINGS

Delicious with all types of dessert, especially with fruit tarts and cakes.