

## Col dei Venti

### *Brachetto DOC*

Brachetto is a red Italian grape variety grown predominantly in the Piedmont region of northwest Italy. Soft pressing of the berries, short maceration on the skins. Temperature- controlled fermentation. It's important to drink this wine chilled.

**Grape varieties** Brachetto

**Altitude** 260 m ASL

**Soil** Limestone marl

**Alcohol** 6%

#### Tasting notes

Ruby red in color. Intense and elegant with scents of dried roses. Aromatic, sweet and persuasive flavour, refreshing and fizzy from natural fermentation. Ideal for the end of meal. Excellent with any kind of biscuits and pastries. Also delicious with strawberries and other field berries. Drink chilled.



**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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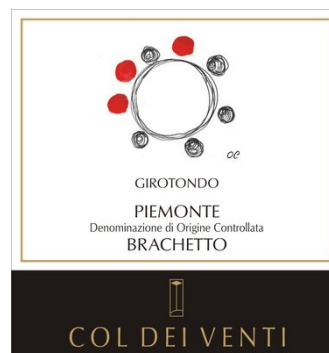
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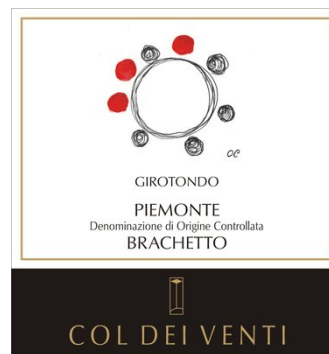
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