

LUCCIO®

BELLO ROSSO



SOURCE:

Piedmont, Italy

VARIETAL:

100% Brachetto

VINEYARD NOTES:

The grapes are sourced from the provinces of Asti and Alessandria located in the Piedmont region. The vineyards are planted on rolling hills which provide optimum growing conditions.

HARVEST & WINEMAKING NOTES:

After harvest is complete in late September, the destemmed grapes are placed in stainless steel tanks where maceration takes place on the skins at 50°F to extract delicate aromas and rich color. After 48 hours, the grape must is separated from the skins and stored in temperature-controlled tanks throughout the year at 32°F until fermentation and bottling is required. This guarantees a fresh, bright wine for every bottling throughout the year. In preparation for bottling, the grape must is allowed to naturally heat to 65°F. As the must warms, fermentation begins, slowly turning the grape must into wine. Fermentation takes place in a pressurized tank, prohibiting the natural CO₂ gas that is produced during fermentation to escape. Once the desired alcohol and pressure level is obtained, the process is halted and the wine is filtered and bottled. This unique winemaking process produces a lusciously sweet wine in the frizzante (soft bubbles) style.

TASTING NOTES:

Delightfully sweet with juicy flavors of cherry and strawberry, with balanced acidity and a soft, smooth finish.

FOOD PAIRINGS:

Enjoy with grilled meats, pizza, your favorite cheese or chocolate desserts. Serve slightly chilled.

ALCOHOL: 5.5%

RESIDUAL SUGAR: 95 g/l

ACIDITY: 5.0 g/l

UPC: 0-84279-98851-1

