

Consorzio Tutela
Vini d'Acqui

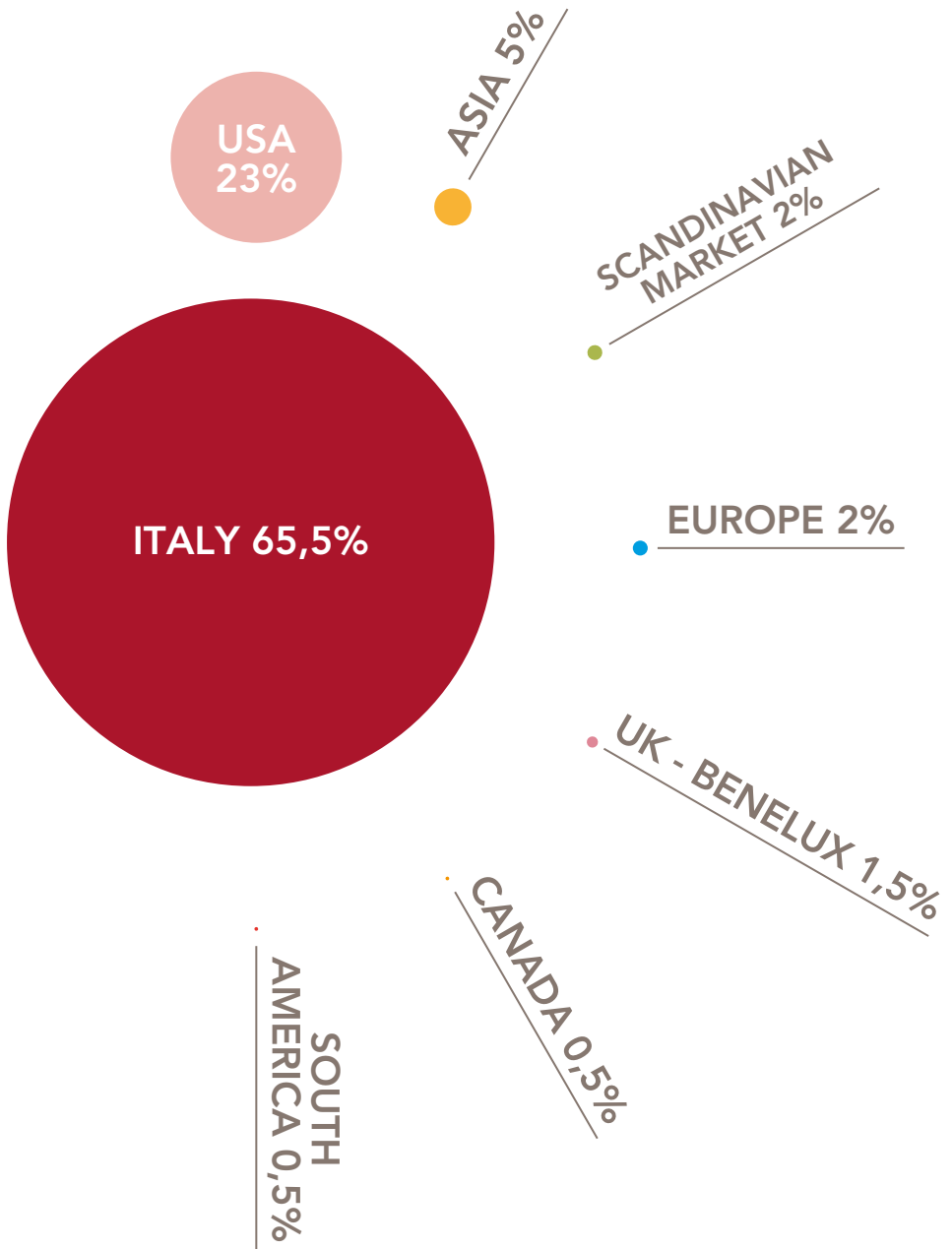
PRESS KIT



Brachetto d'Acqui

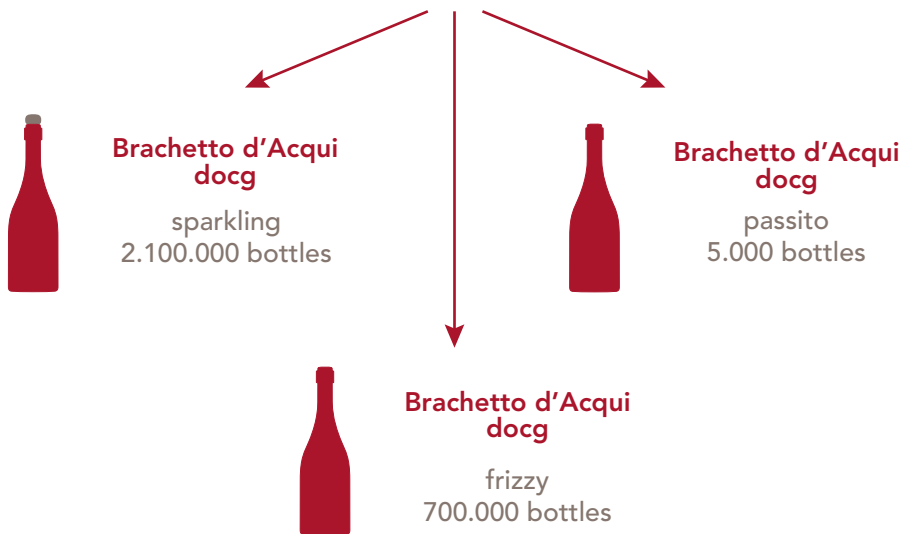
D.O.C.G.

Name	Date of birth 1996
Brachetto d'Acqui o Acqui docg	1996 DOCG status to Brachetto d'Acqui, was occurred in 1996 and which defined more precisely the unique characteristics of this wine, from a legal and administrative standpoint as well, distinguishing it clearly from other products.
Production area	Registered vineyards
Piemonte, "Alto Monferrato". The rulebook restricts its area of production in the hills of the Upper Monferrato area distributed among 26 municipalities around Acqui Terme, of which 8 in the province of Alessandria (Acqui Terme, Terzo, Bistagno, Alice Bel Colle, Strevi, Ricaldone, Cassine and Visone) and the remaining 18 in the province of Asti (Vesime, Cessole, Loazzolo, Bubbio, Monastero Bormida, Rocchetta Palafea, Montabone, Fontanile, Mombaruzzo, Maranzana, Quaranti, Castelboglione, Castel Rocchero, Sessame, Castelletto Molina, Calamandrana, Cassinasco and Nizza Monferrato).	990 ha
	Grape
	97% Brachetto 3% other variety from Piemonte.
	Producers
	More than 750 families involved in brachetto grape production.
	Average annual production in hectoliters
	26.600
The Consortium	In the World
The Consortium for the Protection of Brachetto was officially formed in 1992 in Acqui Terme, for the purpose of controlling and regulating the growth of this wine and protecting its territory, by programming its production, increasing its sales and promoting and enhancing its value in markets throughout the world. As well as Brachetto d'Acqui D.O.C.G., the Consortium also promotes Dolcetto d'Acqui D.O.C.	Italy Usa Europe South Korea
	Consortium members
	60 17 production companies 18 cooperative cellars 25 bottling companies



Brachetto d'Acqui D.O.C.G.

2.705.000 bottles



Acqui DOCG

75.000 bottles



BRACHETTO D'ACQUI DOCG

(THE SWEET)

Brachetto d'Acqui is available in three different vinification:



Sparkling



Frizzy



Passito

It is sweet, aromatic, light-purple red wine with distinctive aroma, moderate alcohol and a refreshing sparkle. It is made using only the healthiest grape clusters, the lightest pressing, the choicest juice.

ACQUI DOCG

(THE ROSE' AND RED)

Acqui DOCG is available in different vinification:



Sparkling Rosé BRUT



Still Rosé



Still Red

Alongside the traditional sweet-tasting "Brachetto d'Acqui," Acqui docg Rosé is a novelty in both sparkling wine and wine typology, with a limited sugar content from extra brut to demi sec, types re-proposed thanks to research and collaboration with the Consortium of Protection companies, which debuted with the 2017 vintage. The red still declination, as widely reported by historians and researchers, refers to the dry type already known in 1873 and widespread especially in the early twentieth century, appreciated both as an aperitif wine and as a drink throughout the meal.

The production of dry wines, or wines with limited residual sugar even with a certain degree of effervescence, from aromatic Brachetto grapes is therefore a technique rooted in history and in tune with the oenological vocation of the particular type of grapes grown in the Monferrato area, between Nizza Monferrato and Acqui.

Acqui docg Rosé Sparkling is made using the Martinotti-Charmat Method. Soft and fragrant, with floral bouquet, pleasant aftertaste of small red fruits and fresh and elegant finish suitable for all seasons and different times of the day. A wine of great personality, it confirms the history of a unique territory and sparkling wine tradition.

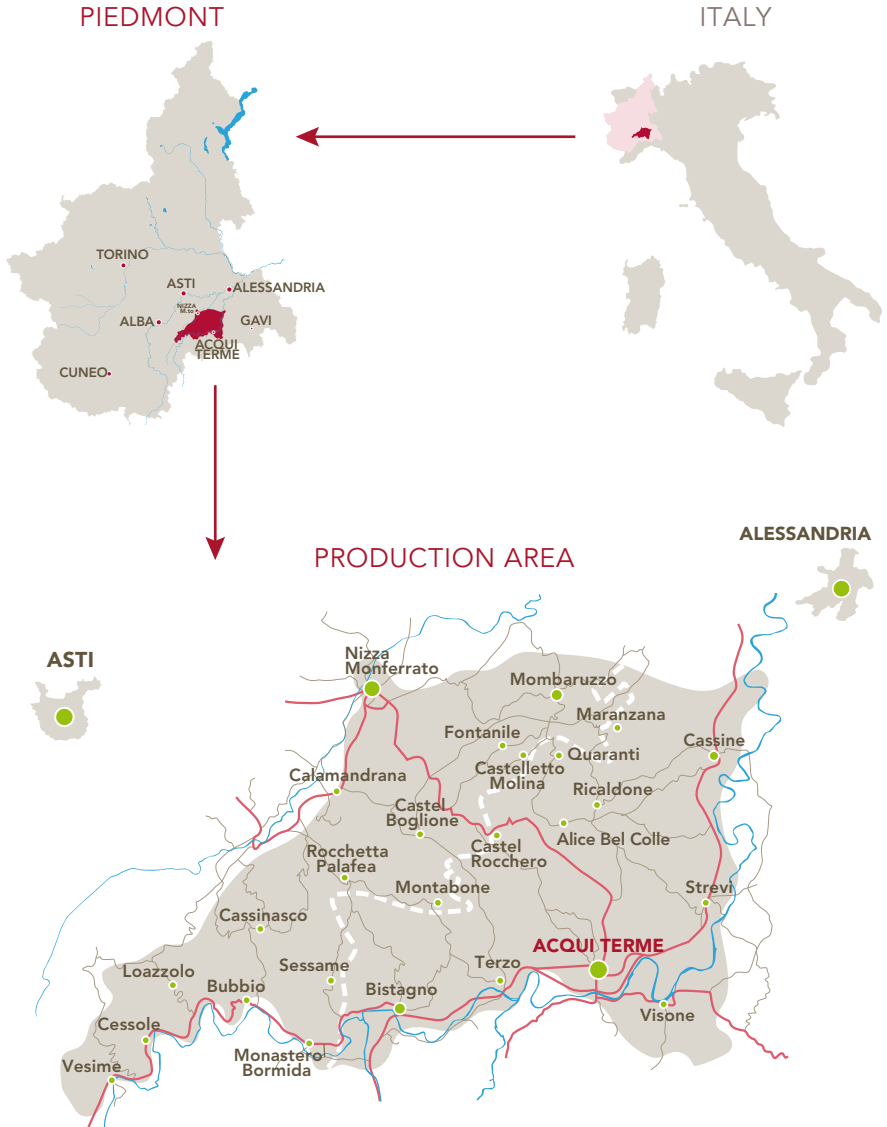
A PRODUCT THAT'S ALWAYS CERTIFIED

Under the current regulations, batches of Brachetto d'Acqui and Acqui docg wine can be marketed only if certified as suitable by the pertinent control organization.



THE TERRITORY

Flourishing vineyards clothing verdant hills:
The birthplace of Brachetto d'Acqui D.O.C.G.
Langhe Monferrato and Roero, the first hills in Italy to be declared a
Unesco World Heritage Site.



A magical territory, with infinite variations of climate, soil and exposure, makes Brachetto d'Acqui a unique wine. But that is not the only ingredient: experience and expert hands are needed to extract the very best from what nature sometimes offers only parsimoniously.

A fine wine, cultivated with care and easily overseen by the Consortium that guarantees its quality. The southeast of the Piedmont *(Monferrato district), at a latitude of 45° N, is where the "aromatic hills" are located. A climate typical of the foothills of the Alps, marked by winters not very cold anymore, hot summers and usually mild springs and autumns, with a considerable difference in temperature between day and night ensure that the grapes achieve the right sugar content and develop the aromatic compounds that give Brachetto its delicate and intense fragrance.

The Upper Monferrato is characterized by a very complex orography, resulting in highly differentiated microclimates. The characteristics of aromatic wines depend heavily on factors such as the altitude of the vineyards, their exposure, the degree of absorption of moisture and heat and their proximity to a river.

The nature of the soil is also fundamental, as it determines the contents of the individual grapes and their chemical composition. This area contains different kinds of terroir: white soils, rich in calcareous content, which yield very fine, elegant wines; red soils, which highlight the body, color and alcohol content; sandy soils, which produce lighter, more fragrant wines.

What makes Brachetto stand apart is just this complex and delicate system that governs its cultivation, in which each component plays a significant influence on the final product: an intriguing wine with a wealth of subtle differences, small and large, that invite comparison, stimulating a search for the bottle that most fully satisfies one's individual tastes.

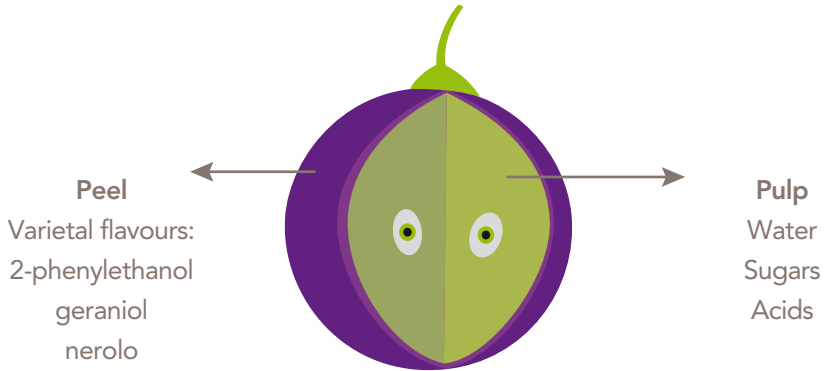
Brachetto d'Acqui and Acqui docg are the perfect example of how a limited area can provide an infinite array of different stimuli and variations. Here, nature and the hand of man combine to satisfy taste, passion and desire.



WHY BRACHETTO GRAPE IS SO SPECIAL



Sugar content + very intense aroma: the outstanding combination. TERPENES can be smelled, but not seen...
The main aroma is geraniol, which gives its characteristic rose scent.

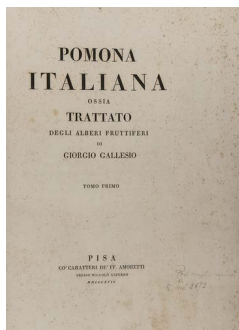


The Brachetto cluster is rich, with firm dark red berries rich in bloom, but its peculiarity and richness lie in its high sugar content and strong aromatic charge conferred by terpenes, i.e., the primary aromas contained in the grape skin and conferring hints of flowers or fruit. A characteristic aroma perceptible already in the vineyard with its unmistakable rose scent. Care and attention when harvesting the ripe bunches help to preserve intact these precious elements that will return alive and joyful at the moment of tasting.



HISTORICAL BACKGROUND

The first recorded reference to Brachetto dates to the Roman Empire, when some writers, in describing the habits of the sub-Alpine Gauls, mention a sweet, aromatic wine known as “Vinum Acquens,” much prized by the patricians of the time. This was almost certainly a wine made from raisins, to which remarkable aphrodisiacal qualities were attributed. In fact, both Julius Caesar and Mark Anthony gave a few wineskins of it to Cleopatra, who had her lovers imbibe it to rekindle their passion.



1817: Gallesio, a naturalist, referred to Brachetto as a “celebrated wine”, suited for desserts, with a high alcohol content and little color, which when aged tastes similar to Port or Sherry wine. Gallesio also notes that Brachetto, sweet and sparkling, was very popular in South America



1922: The first to provide an accurate and full description of Brachetto wine was Garino Canina, in 1922, who classified it scientifically: “...among fine wines, Brachetto is in the category of sweet, aromatic reds: indeed, the wine has a special fragrance, a moderate alcohol content and is sweet to the taste and not highly colored. For the most part it is consumed sparkling or bubbly...”



Around 1918 The advent of phylloxera had, at the end of the First World War, devastated the vineyards: vine growers, when replanting them, had favoured other vines that were more in line with market trends, to the detriment of this variety that required special attention and care.



Around the 1950s, from the hills of southern Piedmont where production continued in small, esteemed niches, a tradition-respecting but far-sighted producer such as Arturo Bersano developed a sparkling Brachetto made in stainless still tank using the Martinotti-charmat method. Since then, Brachetto has continued its path as a protagonist among the great aromatic wines, among which it stands out for its own particularities and appreciation by the most refined connoisseurs.

MATCHING AND COOKING

The great versatility of Acqui docg and Brachetto d'Acqui makes it possible to pair these wines with a great variety of foods. From traditional Piemontese recipes, it has also proved a winning choice with many international cuisines.

Acqui red, it is excellent with grilled meats, game and roasts, braised meats and aged cheeses. In Acqui Terme area, is well matched with stockfish.

Ideal serving temperature is 16° to 18°C (61° to 65° F);

Acqui rosé: perfect in all seasons of the year, with delicate dishes, blue cheeses or proposed as an aperitif. Excellent with pizza, sushi and pasta.
Serving temperature: between 8° and 9°C.

Brachetto d'Acqui can be enjoyed while young, when it expresses all the fragrance of its grapes: this is the time when one can most clearly distinguish the fragrances of red roses and ripe fruit. With Brachetto d'Acqui the pleasure continues with every glass. A refreshing aperitif, it is also an ideal accompaniment to foods. From antipasti to piquant cheeses, dessert, the fruit-laden silkiness of the wine bursts upon the palate in a cascade of intriguing and appealing sensations that heighten the aromas and flavors of the foods it accompanies.

Unusual combinations, for instance with very spicy ethnic dishes such as the Chinese and Indian as well as with the Japanese sushi that has by now become standard fare. It is also prized as an ingredient in various mixed drinks, together with fruit juice, spirits, bitters and vermouth.

Sparkling, Frizzy or Passito, it should ideally be served at a temperature of between 8° and 10°C.

It is also important, whatever the pairing, to choose the right glass: to valorize these wines they should be served in a glass, with a slightly widening mouth, to exalt its aromas bouquet.



Consorzio Tutela Vini d'Acqui

In these years, the Consortium has been an instrument of scrupulous and responsible self-regulation, while also favoring integration between companies, old and new, small and large. In this way, established best practices have been consolidated into a common strategy aimed at qualitative success.

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