

Alasia Brachetto d'Acqui



Producer: Araldica Vini Piemontesi
Winemaker: Claudio Manera
Country of Origin: Italy
Region of Origin: Piemonte
Grapes: Brachetto 100%
ABV: 5.5%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians
Closure Type: Cork



The One-Liner

Now with a cult following, a surprisingly light and refreshing wine with noticeable sweetness.

Tasting Note

Pale cherry red in colour, this shows aromas of raspberry sorbet with rose perfumed hints. Appealing semi-sweet palate, lightly sparkling with crunchy raspberry fruit, mouthwatering acidity and a juicy finish.

Producer Details

Araldica is Piemonte's largest and most progressive co-operative yet retains a small, family run company feel, thanks to the inspired guidance of winemaker/manager Claudio Manera (whose father Livio was the co-op's first winemaker in the fifties) and his wife Lella, also a winemaker and in charge of Quality Control. 80% of production is bottled (an extraordinarily high percentage for a large co-operative) at the company's headquarters in the Monferrato hills, home of the old cellars and a new winery, operating since September 2000. This is complimented by two estates, each with its own vinification cellars, La Battistina in Gavi (where Araldica is the region's largest vineyard owner) and Il Cascinone. Claudio believes that effective management can preserve that most important concern for the customer - value for money: "Our intention has never been to follow an idle dream of making a great wine that is then impossible to find or difficult to afford. Our broader ambition has been to provide a range that is both understandable and accessible. Quite simply, wine for drinking and enjoying."

In The Vineyard

The Brachetto varietal may have originated in Provence, but today it is grown in much larger quantities in Italy, in particular in Piemonte. The Brachetto vine is delicate, giving low yields from which sweet red wines with the colour and flavour of strawberries are produced. The grapes for Alasia Brachetto d'Acqui are sourced from vineyards in the Monferrato hills in the south of the province of Asti. These south west facing vineyards are situated at altitudes of 250 and 400m above sea level. The vines have an average age of 20 years and are grown using the low Guyot trellis system. Planting density is 4000 to 4500 vines per hectare. Soil is limestone clay. The grapes are hand harvested toward the end of August.

Food Recommendations

Great aperitif, and perfect for a summers' afternoon drinking. Also goes well with chocolate desserts and fruit salads.

In The Winery

Grapes are pressed in modern pneumatic press and the must fermented in pressurised tank. Short maceration with skin contact for 4/5 days at very low temperature. Finned and filtered.

Awards & Press

2010 Vintage: Sommelier Wine Awards 2011 - Silver

2010 Vintage: "Notes of rose petal and grape, this is 'lightly sparkling, fresh and fun. Not complex but a good way to end a meal,' said Natasha Hughes. 'Interesting for the money,' added Philippe Loiseau." Sommelier Wine Awards 2011, Judges Comments