

# Pian dei Sogni

## Piemonte Brachetto Passito doc



**Grape:** Raisined Brachetto.

**Vineyard:** Tendentially loose marlimestone (Miocene-Langhiano). Hilly terrain at more than 400 metres above sea level. Vines trained using Guyot method with a density of more than 7,000 shoots per hectare. Traditional and manual cultivation. The evocative panoramic landscape gives the area its name, Pian dei Sogni or upland valley of dreams.

**Production techniques:** The late-harvest, raisined grapes are left to dry for a short time before pressing. The new wine is racked and fermented in small oak barrels for twelve months, completing its development. The winter weather facilitates the cold-chain stabilisation. The wine is bottled in the spring of the second year after the harvest.

**Characteristics:** A sweet cherry red wine with garnet hues. Delicately aromatic with notes of wilting roses, strawberry jam, cherries in syrup and spice. Suitable for aging.

**To be enjoyed:** By candlelight at 10 - 14°C, in tall, crystal tulip glasses. A typical red wine for meditation or with dessert. It goes well with hazelnut tarts, walnuts, almonds, chocolate and chestnuts. Traditionally it was said, "Barbara per mange, Brachet per canté", which in Piemontese means Barbera at the table and Brachetto for singing, but it is right for many other things, including dreaming.

**Oenological characteristics:**

Alcohol content: 9% - 10% by vol.

Residual sugars: ~ 130g/l

Overall alcohol content: > 18% by vol.

Total acidity: ~ 60/00

pH: ~ 3.5

Sulphites: < 0.12 g/l

**Presentation:** 37,5 cl bottles in cases of six bottles.  
Individual lithographed cases.