

# Sweet

**Classification**

White - Passito

**Annual production**

1,000 (375 mL)

**Vine location**

Brazzano (Cormòns)

**Cru**

"Vignis di Brach"

**Year of vineyard planting**

1983

**Altitude**

55 metres above sea level

**Soil profile**

Eocenic river terrace with medium grein and presence of pebbly

**Training system**

Double guyot

**Vine density**

3,000 plants per hectare

**Harvest period**

October

**Pest control**

Responsible and environmentally sustainable management

**Harvest**

Strictly handpicked

**Vinification**

The grapes are picked and left to dry naturally in crates for three months; this is followed by a light pressing and the start of fermentation in small French oak barrels where the wine matures for 18 months.

**Fermentation temperature**

10÷12°C

**Ageing**

Bâtonnage for 12 months on fine deposit

**Bottling**

After three years

**Bottle-ageing**

2 months in the bottle, before the sale in a temperature-controlled room

**Alcohol content**

15% vol

**Cellar longevity**

To drink now or to be kept for 5-7 years

**Evolutionary peak from**

3-4 years after the bottling

**Colour**

Deep golden yellow-amber colour

**Bouquet**

Intense and mouth-filling, with a characteristic nose of ripe and candied fruit.

**Flavour**

Full, with good structure, complex, dry and warm. Its only tannin brings together the notes of sweetness and acidity well.

Persistent finish with aromatic sensations that mirror the bouquet.

**Wine and food pairing**

Generally a dessert wine, it is also an ideal partner for ripe, spicy and goat's milk cheeses, it pairs nicely with pastries and fruit-based desserts.

**Best served at**

Not less than 12°C

# BRACCO

1881

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