



GIOVANNI ALMONDO

BRACHETTO Fosso della Rosa 2011

VINEYARD

Variety:	Roero's Brachetto
Location:	Montà
Soil type:	35% sand, 40% silt, 25% clay and limestone.
Average altitude:	300 m
Exposure:	South - West
Gradient:	15%
Vineyard age:	20 years
Average production:	100 q/Ha
Harvest time:	mid September.

WINEMAKING

Grapes:	100% Roero's Brachetto
Maceration time:	3 days in contact with the skins at a cold temperature.
Ageing:	14°C in a pressure tank.

PRODUCTION AND DRINKING

Total production:	6,000
Serving temperature:	10°C

