

Zigzagando

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Mosto Parzialmente Fermentato "Mariposa"

Grapes: Brachetto.

Soils: The Bricco Santa Maria soils are particularly suitable for the viticulture, since provided with a good clayey tenor that yields structure and a considerable calcareous amount that gives refinement and aromatic elegance.

Vinification: Treading-destemming, maceration on skins for about some days by a controlled fermentation in a pressure tank to achieve the characteristic foam.

Colour: rose-leaf, clear and bright.

Fragrance: wide, deep, with traces of rose canina and raspberry.

Taste: sweetness and freshness well-balanced, full and harmonius
Gastronomic combinations Pastries, fresh fruits.

