Mira
Brachetto
Cascina Garitina X Selections GAMA



General Information

- **Type of Wine:** Sweet Red Sparkling
- **Origin:** Castel Boglione, Monferrato Piedmont, Italy (310M above sea level)
- **Classification:** None
- **Grape Variety:** 100% Brachetto
- **Alcohol Content:** 5.5% Vol.

Vineyard & Production

- **Soil Composition:** Medium texture, tending towards limestone
- **Training & Pruning:** Vertical Trellis & Guyot
- **Vineyard Age:** 10—20 years
- **Yield:** ~8 Tons per hectare
- **Production Method:** Hand-Harvested grapes, de-stemmed and gently crushed, cold pre-fermentation ~4 days, after soft pressing the wine is moved to cold storage until the prise de mousse which is completed at 18C. Once the alcohol content is reached, fermentation is stopped by chilling the wine, it is then filtered to prepare the wine for sterile bottling
- **Allergens:** Contains sulphites

Organoleptic Profile

- **Appearance:** Bright red, with purple reflections
- **Tasting Notes:** Raspberry, Blackberry, Cherry with a sweet cinnamon.
- **Aging Potential:** 1-3 Years

Service & Pairing Recommendations

- **Serving Temperature:** 4°C – 6°C
- **Food Pairings:** Traditionally served with chocolate or hazelnut desserts. Amazing with spicy/smoked salumi, aged cheese, gorgonzola, and spicy cuisines.