

Vivace! Sweet Red

Vivace! Sweet Red is an aromatic Brachetto wine, low in alcohol, with delicious fruity aromas.

REGION

Piemonte

VARIETAL

Blend of aromatic Brachetto and other aromatic Italian red grapes such as Malvasia di Schierano from Piemonte.

VINIFICATION

After the harvest, towards the end of August and the beginning of September, grapes are macerated on the skins for 3-4 days to extract the desired color. The juice is clarified and aged in tanks at -3° C then fermented in temperature-controlled pressurized tanks.

IN THE GLASS

COLOR

An intense ruby-red color, with highlights that range from purple to light garnet.

BOUQUET

Delicate and aromatic, with hints of red fruit and roses. Vivace! Sweet Red stands out for its sweetness, elegance, delicacy, and smoothness.

TASTE

Delicate ruby-red, sweet and sparkling with fine silky bubbles, it expresses the elegant aromas of roses and raspberries, typical of this grape. Aromatic, delicate and harmonious on the palate.

PAIRS WELL WITH

It is a sparkling wine to drink at any time. Pairs well with pastries, dry pasta, or cold cuts and cheese. Can be drunk as an aperitif or accompanied by desserts at the end of a meal or fresh fruit. It's natural sweetness makes it great for preparing cocktails with bitters and vermouth.

ALCOHOL CONTENT

5% alc by Vol

SERVING SUGGESTION

Open and serve at 8° C



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