



VINCHIO-VAGLIO SERRA Nivasco



REGION/ ORIGIN	Piemonte / Piemonte Brachetto DOC	WINEMAKER	Giuliano Noe
VINTAGE	2020	WINERY ESTABLISHED	1959
VARIETALS	100% Brachetto	VINEYARD(S)	Estate vines
ALCOHOL	6.58%	AGE OF VINEYARD(S)	10-20 years old
FERMENTATION	Closed stainless steel tank (natural carbonation is captured)	SOIL TYPE	Sand, calcareous marl
AGING	No oak aging	VINEYARD(S) ELEVATION	220 meters
FILTER/FINING	Yes	FARMING METHODS	Sustainable
TOTAL SULFUR	129 mg/l		
RS	114.6 g/l		

'In fifty years we passed down the experiences from father to son, we fuse traditions and modern techniques from the vineyards to the cellar, and we take care of every product, always quality focused'

Vinchio-Vaglio Serra is a cooperative winery that was founded in 1959 by 19 vine-growers from Vinchio and Vaglio Serra. Today it now counts on 185 members that are owners and tenants of about 430 hectares of vineyard. This estate cherishes its land and the fact that it is not very fertile, being mostly calcareous and sandy, and most of the vineyards are located on very steep slopes, where plants are close each other and exploit the best sun exposure. This type of viticulture calls for constant presence of vine management in order to get the best grapes possible, as they focus on a very low environmental impact, using no herbicides, and utilize many native varieties of the area. Being a cooperative, which often only focus on massive production and simple quality, *Vinchio-Vaglio Serra* defies the definition with sincere attention to the land and environment, unique indigenous grapes, and a lighter touch in the winemaking process.

VVS is a cooperative of 180 growers, yet averaging less than 2 hectares a farmer – as a group, they all focus on taking care of the earth, first and foremost

Vinchio-Vaglio creates a few different styles of 'sweet' wines from their vineyards, but none stand out quite as well as the *Nivasco Brachetto*. A beautiful representation of this delightful frizzante-styled Piemonte wine, the Brachetto has sweet and aromatic red fruits while accompanied by lightly fizzing bubbles for freshness on the palate. A delicious blend of berries, plums, pears, and sweet apples resound on the nose and in the mouth, with still enough fresh acidity to result in a clean, refreshing finish. Serve chilled. Maybe with some chocolate. And some raspberries.