



Macario I Vigneti

Brachetto

Bright ruby red with vibrant garnet reflections, notes of rose petals, strawberry and hints of honey. Sweet with a well balanced sugar, lush red fruits, light bodied and delicate, floral and fruity aftertaste.

Brachetto

Appellation	Piemonte Brachetto DOC
Vineyard	Vineyards located on sunny hillside ridges in Nizza Monferrato, composed of calcareous and clay soils.
Vinification	After a gentle pressing of the grapes, the resulting must is placed in steel tanks at temperatures below 5°C to halt fermentation. This process ensures that sugar is retained in the finished product instead of being converted into alcohol. The wine is then transferred to a pressurized tank for the sparkling process, where it develops its bubbles, giving it a distinctively sparkling character on the palate. Temperature control is crucial at every stage of the process to preserve the organoleptic characteristics of the Brachetto grape, which is naturally aromatic.
Pairing	Enjoyed as a dessert wine or paired with fruit-based desserts and chocolate.



Four generations of the Macario family have lovingly cultivated their vines in the hills of Monferrato for over one hundred years. Currently, Giovanna Macario grows the estate wines alongside her mother and daughter, displaying their deep dedication to family, tradition and respect for the vineyards. Fresh, generous and balanced, their wines honor the typicity of their site with traditional Piemonte varietals.