



A S C H E R I

ITALIAN GRAPE ALE ROSÈ

AN ABSOLUTE INNOVATION OUR I.G.A. WITH NEBBIOLO GRAPE MUST.

BREWED ONCE A YEAR ONLY, WITH FRESH GRAPE MUST.

Technical notes of production:

Traditional beer must fermentation with biological acidification during cooking phase with acid malt.

Addition of Nebbiolo grape must, with skins, in quantity equal to 15% of the total liquid part. Fermentation with brewer's yeasts in stainless steel tank at 18 °C for 14 days.

Separation from the skins and racking into autoclave with a level of 15 g/l of sugar to start a natural second fermentation.

Maturation for 1 month at 3/5°C.

Isobaric transfer with gentle centrifugation and filtration.

Isobaric bottling and closure with mushroom cork.

Characteristic:

Opalescent amber color with red nuances.

Amber, fine, compact and persistent foam.

Spicy nose, characterized by notes of caramel followed by delicate fruity hints.

Intense and full on the palate.

Pleasant dry finish and slightly bitter aftertaste.

Drink at: 6°/8°C

Try it with: Pork ribs glazed with bbq sauce and grilled meats.

Best before: 24 months from bottling

PACKAGING

FORMATS: 0,75 Lt



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