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NV BRACHETTO FRIZZANTE d'SOUMAH



BRACHETTO STORY

The history of Brachetto is imbued with legend and charm. One of the most evocative has it that Marc Antony sent Vinum Acquense (Brachetto) as a gift to the court of Cleopatra, which the Queen is said to have indulged in to rekindle her passion. So, one of the world's most famous love stories also made Brachetto legendary and this delicious, sweet, aromatic wine is regaining popularity today.

Only a few vineyards in Australia grow the variety that is like liquid Turkish delight. The Yarra Valley climate, including daytime temperatures, rainfall, cool summer nights, and even the fog that descends upon the Valley in the early summer mimic Northern Italy, and in particular, Peidmont — the home of Brachetto.

TASTING

The sweet flavour of rose water and strawberries fills your senses yet finishing clean and fresh. Soft bubbles, a light sweetness and lower alcohol make this wine the perfect start or finish to any meal.

PAIRING

This Frizzante wine, being slightly sweet and tasting like raspberries and roses, is a great companion with desserts, including hazelnut chocolate tart or simple fresh berries and cream.

At SOUMAH trattoria, we make a special Brachetto sorbet and even fashion a fresh and zesty cocktail we call Blitz, a mix of Brachetto and Aperol over ice with a slice of orange and fresh mint.