

BRAGAGNOLO - VINI PASSITI

Category: Cantine

business description: Bragagnolo Vini Passiti Company

The history of Bragagnolo Vini Passiti began in the 1930s with a sharecropping contract on a farm that was then mixed: it consisted of a winery, woods, and land where cereals, mulberry trees for silkworms, cherry trees, grapevines, and fodder for oxen were grown.

The company quickly gained fame thanks to the quality of its white and red wines; hard work and passion later led to specialization in the production of passito wines, derived from the finest Moscato and Brachetto grapes, two of this area's finest varieties.

Vineyard management has always been characterized by respect for the earth's ecosystem, considering the soil and the life that thrives on it as an inseparable body and soul.

Today, the highly professional, passionate, and capable of combining Strevi's timeless winemaking tradition with today's consumer demands have led to the creation of refined and modern wines; We're talking about passito wines, but we're also talking about table wines and sweet filtered wines.

In the constant pursuit of goodness and authenticity, the D.O.C. Strevi Passito and the D.O.C.G. Acqui Passito were born, tailor-made creations dedicated to a passionate audience: they represent a perfect synthesis of quality, form, functionality, and technology, with great attention to the needs of the most refined palates and the most demanding chefs.

The red and white wines, pure and traditional, preserve the varietal characteristics and, in addition to being excellently drinkable, possess the ability to enhance every moment of consumption.

The breadth and versatility of Bragagnolo Vini Passiti allow visitors to relax and fully appreciate the Strevi area through a variety of activities: walks or bike rides through vineyards and woods, winery tours, tastings in the Passiteria or outdoors, picnics, or barbecues.

Moscato Passito di Strevi

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Premio Marengo

Marengo Award 2014:

Links

<https://www.bragagnolovinipassiti.com/>

Photos



