

Rosa Regale Rosè

Brachetto d'Acqui Spumante DOCG

2021

VARIETIES

Brachetto d'Acqui

DESCRIPTION

The winter was mild, with standard rainfall for the season, whereas the following months of April and May were characterized by temperatures below seasonal averages, which caused a modest delay in the flowering phase. The rise in temperatures, as well as the lack of rain, in June and July created a slight water stress and a minor delay in ripening in some vineyards. The excellent temperature variations and sunny weather in September and October ensured a perfect harvest, with grapes of excellent quality.

A sweet sparkling wine with very fine and persistent perlage. Soft pink colour with delicate and fruity aromas. On the nose, it is distinguished by clear citrusy hints, such as pink grapefruit. On the palate, it is slightly sweet and well balanced by acidity and freshness.

A dessert wine with a sweet and aromatic soul that matches perfectly with fresh and dry patisserie. To be experienced with starters with semi-aged cheeses for an unconventional pairing.

TECHNICAL NOTES



Soil: limestone-clay



Fermentation: in temperature-controlled stainless-steel tanks, according to the Charmat Method



Alcohol: 10%
Residual sugar: 55 g/l



Suggested serving temperature: 5-6°C



First vintage produced: 2021



AVAILABLE FORMATS:
0.75 l