



Rosa Regale

Brachetto d'Acqui DOCG

2018

VARIETIES Brachetto d'acqui

DESCRIPTION

A classic Banfi Piemonte wine obtained from the Brachetto vine, an aromatic, ancient and complex grape typical of the area.

The seasonal course of this 2018 vintage is characterized by a high frequency of rains, which has created critical aspects in the vineyard work. Despite these conditions, postponing the harvest period, the quality of the grapes turned out to be good with excellent tips.

Sweet sparkling wine with light ruby red nuances with a lively and persistent perlage. Both at the nose and in the mouth, all the aromatic peculiarities of the vine are best expressed; intense aromas of Bulgarian rose and berries and flavors of bitter almond and nutmeg in the mouth.

Perfect dessert wine paired fresh strawberries, fruit salads, fruit pies and small pastries.

TECHNICAL NOTES

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

Alcohol: 7%

Suggested serving temperature: 8-10°C

First vintage pruduced: 2000

AVAILABLE FORMATS: 0,75 l - 1,5 l - 3l