



Rosa Regale

Brachetto d'Acqui DOCG

2019

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 2019 was characterized by a mild winter that anticipated the vegetative awakening. After a spring with lower temperatures than average, the excellent summer weather conditions have led to a good quality of the grapes.

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 accompanied by a sweet aftertaste balanced by a good acidity.

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

TECHNICAL NOTES



Soil: calcareous-clayey



*Trellising System: Guyot
Vine Density: 4500 vines/ha.
Hectar Yeald: 80 q/ha.*



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



*Alcohol: 7%
Residual sugar: 102 g/l*



Suggested serving temperature: 8-10°C



First vintage produced: 2000

AVAILABLE FORMATS:
0.75 l - 1.5 l - 3l.