



Rosa Regale

Brachetto d'Acqui DOCG

2021

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 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.

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: 7.5%
Residual sugar: 100 g/l*



Suggested serving temperature: 8-10°C



First vintage produced: 2000

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