

Rosa Regale

Brachetto d'Acqui DOCG

2022

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 2022 was characterised by a slight delay in the first phenological phases, caused by a very dry winter, and very little rain in April and May. Later, the stabilisation of temperatures and excellent weather conditions allowed the flowering to take place in a regular conditions. In the following months, particularly in the summer months of July and August, the first rains, together with the lowering of temperatures, toned down the vegetation and re-established the phenological stages of ripening and harvest. The high temperature ranges allowed perfect ripening, thus presenting the 2022 vintage of very good quality with peaks of excellence.

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: 105 g/l*



Suggested serving temperature: 8-10°C



First vintage produced: 2000



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