

## Rosa Regale

Brachetto d'Acqui DOCG

2023

### 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.

Winter was characterized by the prevailing absence of rainfall. In spring, temperatures were lower than in 2022, causing an average delay in development of about 5/7 days that lasted until the harvest. Only in May and June, it rained, albeit not homogeneously. With July and part of August, high temperatures returned which led to water stress phenomena, especially in young or exposed vineyards to the south, and southwest.

The harvest of Brachetto began in the first days of September, benefiting in part from the abundant rains that fell with the storms of late August. It was a vintage of excellent quality with very structured wines.

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: 7.3%  
Residual sugar: 110 g/l*



*Suggested serving temperature : 8-10°C*



*First vintage produced: 2000*



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