BANFI Piemonte

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

Rosa Regale

Brachetto d'Acqui DOCG

2025

VARIETIES

Brachetto d'Acqui

DESCRIPTION

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

After a particularly dry winter with little rainfall, spring brought well-distributed showers, ensuring a solid water reserve. The 2025 vintage was marked by a highly variable yet overall balanced climate. There were no major disruptive events, apart from the intense heatwave in early August (36–38°C), which led to an early harvest—about 7–8 days ahead of last year. The timely thunderstorms of August 17–18 refreshed the air, lowered nighttime temperatures, and enhanced the diurnal temperature variation. The 2025 Brachetto harvest began on August 22, yielding perfectly healthy grapes, rich in terpenic aromas and with excellent natural acidity.

Fine and highly persistent mousse and perlage, forming a pronounced crown of bubbles along the rim of the glass. Bright ruby-red color. Intense and aromatic bouquet, reminiscent of strawberries and Bulgarian rose. Sweet and aromatic on the palate, well balanced by lively acidity, with lingering notes of wild berries on the finish.

A perfect dessert wine to accompany fresh strawberries, fruit salads, fruit tarts, and delicate 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: 7.1%
Residual sugar: 105 g/l

Suggested serving temperature: 8-10°C

First vintage produced: 2000