

# Rosa Regale

Brachetto d'Acqui DOCG

2024

## 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 two particularly poor vintages of rainfall , at the beginning of the year the 2024 vintage appeared at risk for the survival of the vineyards. The climate changed radically at the end of February presenting the first rains accompanied by ambient temperatures that remained above average for the winter period.

The high amount of water ( about 800 mm of rain in the first seven months) resulted in a high aggressiveness of fungal pathogens, especially downy mildew and in some cases powdery mildew.

The production result was strongly influenced by the pressure of the pathogens and the ability of the companies to manage vegetation and crop defense.

Despite the fact that the vintage was very bad from a meteorological point of view; thanks to the experience and timeliness of treatments in the vineyard of the winemakers , wines of good quality ,very fine and elegant were obtained

Fine and very persistent mousse and perlage with formation of an accentuated crown of bubbles at the edge of the glass. Ruby red color. Intense and aromatic bouquet, reminiscent of berries, strawberries, Bulgarian rose. Sweet and aromatic flavor well balanced by acidity, with hints of berries in the aftertaste.

Perfect dessert wine with 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: 105 g/l*



*Suggested serving temperature : 8-10°C*



*First vintage produced: 2000*

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