



A sweet sparkling wine with a fine and persistent perlage. Soft pink color, with hints of grapefruit and orange blossom flowers, a well-balanced sweetness and fresh acidity.



ROSA REGALE

SPARKLING ROSÉ BRACHETTO D'ACQUI DOCG

Stunning presentation in the bottle and effortlessly elegant in the glass with abundant aromatics and a sophisticated sweetness that could be none other than Rosa Regale.

SOIL

Limestone and clay.

PRODUCTION TECHNIQUE

The hand-picked grapes are destemmed, crushed and softly pressed. The must is then filtered and stored at 32 F°. The must is then decanted and heated to 61 degrees. Selected yeasts are added to start a temperature-controlled fermentation, until approximately 10 alcoholic degrees and 5 bars of pressure are obtained. The fermentation stops by lowering the temperature to 32 F° and immediate filtration follows.

BOUQUET

Delicate with fruity aromas of sweet grapefruit and orange blossom flowers.

TASTE

Slightly sweet, well-balanced with a fresh acidity. Ripe melon flavors on the finish.

FOOD PAIRING

Pairs perfectly with pastries and desserts. Also delicious with semi-aged cheeses and charcuterie.

ORIGIN

Acqui Terme,
Piedmont, Italy

VARIETIES

100% Brachetto d'Acqui
DOCG

ANALYSIS

Alcohol	10% Vol
Total Acidity	6.15 g/l
Residual Sugar	57 g/l

SIZE(S)

750ml 80516 74934 1

PACK(S)

750ml 6pk