



ROSA REGALE

Festive cranberry in color with a haunting, aromatic bouquet with hints of raspberries, strawberries, and rose petals. A fresh raspberry taste, with crisp acidity, enticing the palate with an initial softness, graduating to a round, clean, dry finish.



ROSA REGALE BRACHETTO D'ACQUI DOCG

Since the times of Cleopatra, Rosa Regale has been love at first sip. Legend has it that both Julius Caesar and Marc Antony presented Cleopatra with several wine skins filled with Rosa Regale, Cleopatra's favorite. The empress then had her lovers drink the wine in order to unleash their passion, and the rest is history.

SOIL

Rocky, calcareous with tufaceous marl. Optimum midday exposure.

PRODUCTION TECHNIQUE

Rosa Regale is produced using the Charmat process, fermentation with brief skin contact, filtration and storage at 32°F, followed by refermentation in stainless-steel vats, and isobaric bottling.

BOUQUET

Aromatic with hints of raspberries, strawberries and rose petals.

TASTE

Fresh raspberries, with crisp acidity, enticing the palate with an initial softness, graduating to a clean and dry finish.

FOOD PAIRING

A unique and festive sparkling wine and a seductive aperitif. Pairs well with seafood, cheeses, spicy fare and chocolate. Serve chilled.

ORIGIN

Acqui Terme,
Piedmont, Italy

VARIETIES

100% Brachetto d'Acqui

ANALYSIS

Alcohol	7% Vol
Total Acidity	7 g/l
Residual Sugar	102 g/l

SIZE(S)

750ml	0 80516 16644 5
187ml	0 80516 16639 1

PACK(S)

750ml	6pk
187ml	24pk