



ROSA REGALE

Soft, fresh, yet truly unique. Well balanced sweetness with florals and fresh acidity for a sparkling Moscato that is extra-delicious.



ROSA REGALE SPARKLING WHITE ASTI 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

Silty-calcareous soil with grey and light blue tufaceous marlstone.

PRODUCTION TECHNIQUE

The hand-picked grapes are destemmed, crushed and softly pressed. The must is then cooled to 41°F and left to decant overnight in stainless-steel tanks, then filtered and stored at 32°F. It is then placed in an autoclave, heated to 61°F. Selected yeasts are added to start a temperature-controlled fermentation, until approximately 7.0 alcoholic degrees and 5.5 bars of pressure are obtained. The fermentation stops by lowering the temperature to 32°F and immediate filtration follows.

BOUQUET

Intense and fruity aroma typical of Muscat grapes with hints of acacia flowers and sage.

TASTE

Sweet, well balanced with a fresh acidity and hints of honey.

FOOD PAIRING

Perfect with everything from patios to pastries! Also a nice aperitif to enjoy alongside charcuterie.

ORIGIN

Provincia di Asti,
Piedmont, Italy

VARIETIES

100% Moscato Bianco

ANALYSIS

Alcohol	7.3% Vol
Total Acidity	6.50 g/l
Residual Sugar	102 g/l

SIZE(S)

750ml 80516 74924 2
187ml 80516 74929 7

PACK(S)

750ml 6pk
187ml 12pk