

Sparkling - Rosé - Brut - 750ML



euvetrancesca

Geo Indication Table wine **Grape variety**

Merlot N (100%)

Certifications The EU organic

Closure type Sparkling Wine Cork Viticulture

Spurred cordon, 1957 vineyard

Vinification

Soft pressing followed by a short maceration on the skins to extract color. The first fermentation takes place in stainless steel tanks at controlled temperatures. Refermentation occurs in autoclave using the long Charmat method, followed by filtration and bottling.

Bottling date 20.01.2024

Annual production 3400 bottles

ABV: RS: 11.5% 6.5 g/l

Wine aging three months in bottle

Vintage details

A great vintage, thanks to the balance between residual sweetness and acidity. After 10 months in the bottle, it shows the finesse and structure of a young traditional method sparkling wine.

Tasting notes

Color: Light cherry pink Perlage: Very fine and persistent Nose: Fruity, with notes of wild strawberry Palate: Balanced, fresh and elegant, with good persistence and a delicate rose finish. Excellent harmony between sweetness and acidity. Month by month, it evolves toward the complexity of a young traditional method sparkling wine.

Food pairingsServCharcuterie, Finger4°Cfood, Pizza,Barbeque, Fish

Serving temperature 4°C – 6°C



A unique and rare wine, created by us. It's the wine that launched us into this world with a burst of fireworks—and today, it's loved and sought after by all.

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