



Italy, ANNAFRANCESCA DI GOBBI ANNA

Ancestrale 2022

Sparkling - White - Brut Nature - 750ML



Geo Indication

Table wine

Grape variety

Pinot Grigio G (100%)

Bottling date

03.04.2023

Annual production

2000 bottles

ABV:

11%

Viticulture

Guyot

Vinification

ancestral method, cryomaceration and second fermentation using selected yeasts and our frozen must; no disgorgement at the end of processing

Vintage details

2022: very hot vintage which gave a splendid bouquet of lemon and pear, without affecting the pleasant acidity of our wines

Tasting notes

Perlage: very fine and persistent

Bouquet: fresh, lemon, pear, hints of yeast

Taste: very fresh and drinkable, good minerality and absence of residual sugars

Food pairings

Fish, Pizza, Pork,

Fresh cheeses,

Chicken

Serving temperature

6°C – 8°C

A modern bubble with ancient origins: the yeasts that transform the must into bubbles and which are then not removed, to maintain the authentic flavor of this vine to be discovered in its most unexpected variables

