



Italy, ANNAFRANCESCA DI GOBBI ANNA

Charme 2022

Sparkling - Rosé - Brut - 750ML



Geo Indication

Table wine

Grape variety

Merlot N (100%)

Ingredients

Grape,

Preservatives and antioxidants
(potassium metabisulphite) [E224],

Stabilising agents (gum arabic)
[E414],

Stabilising agents
(carboxymethylcellulose) [E466],
Stabilising agents (potassium
polyaspartate) [E456],
Stabilising agents (yeast
mannoproteins) [E455],
Grape sugar [E1200],
Grape must

Closure type

Agglomerated cork

Bottling date

01.03.2023

Annual production

3000 bottles

ABV: 12%
RS: 8.5 g/l

Viticulture

Spurred cordon, 1957 vineyard

Vinification

soft pressing, short maceration with the skins
to extract the color. First fermentation in steel
tanks at controlled temperatures.
Refermentation in autoclave (long Charmat
method), filtration and bottling

Wine aging

Three months in the bottle

Vintage details

2022: the perfect vintage thanks to the balance
of residual sweetness and acidity; after 10
months in the bottle, it seems like a young
classic method

Tasting notes

Colour: light cherry pink Perlage: very fine and
persistent Nose: fruity with notes of wild
strawberry Taste: balanced, fresh and elegant,
good persistence with a rose finish, perfect
balance between sweetness and acidity. From
month to month it evolves, becoming like a
young classic method.

Food pairings

Barbeque,
Charcuterie, Fish,
Sushi, Blue cheeses

Serving temperature

6°C

*A unique, rare wine, created by us. The wine that
brought us into this world with fireworks and
which today is loved and desired by everyone.*

