

*Annick*  
DREAM ETHIC



# ANNICK BUBBLY BIANCO



**Annick Bubbly Bianco** is composed of Ortrugo, ferments slowly in an autoclave at a controlled temperature to develop the aromas and create a natural sparkle. Our production method, which combines tradition and innovation, allows us to block fermentation to obtain pleasure of wine with less alcohol.

#### **His Advantages :**

Low alcohol: Only 3°c

Not dealcoholized

No CO2 added

Without sugar added

100% organic grapes – 100% natural -> Nothing added, nothing removed. Very low calories as champaign

Grape: varieties Ortrugo

Alcohol content: 3.00 vol.%

Residual sugar: 9g/100ml

Acidity: 0,62 mg/100l

PH: 3.02

Calories: 51 kcal / 100ml

#### **Tasting Experience:**

Color: pale straw yellow color

Aroma: Pear - White Flowers - Spicy Citrus

Flavor: Dry taste with light salinity which makes it particularly pleasant, fresh and drinkable. Intensely fruity bouquet of white pulp fruit and floral background. Excellent drunk in summer.

#### **Presentation:**

75cl bottle

Recycled glass to protect Annick Bubbly Rosé from oxidation.

Recycled screw cap to enjoy Annick Bubbly Rosé until the last drop.

Bottle EAN code: 0805698625708

#### **Consumption:**

The bubbles that bring us together can be enjoyed in diverse ways. Serve very fresh (2-4 C°) in a flute, surrounded by those you love. Suitable to be served as an aperitif, it can accompany any fish-based meal.

- A any time of the day, as an aperitif or with a dessert.  
On the terrace or at the table
- Create unforgettable moment: family diner,  
brunch with friends and romantic diner.



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