

ANNICK BUBBLY



Annick Bubbly Rosato is composed of Malvasia di Candia Aromatica, Ortrugo, Marsanne and Barbera, 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 Malvasia di Candia Aromatica - d'Ortrugo

Marsanne - Barbera Alcohol content: 3.00 vol.% Residual sugar: 9g/100ml Aacidity: 0,52 mg/100l

PH: 3.20

Calories: 51 kcal / 100ml

Tasting Experience:

Color: subtle light pink champaign.

Aroma: pink grapefruit

Flavor: all the freshness of just squeezed grapes.

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: 0805698658102

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. Taste it in cocktail, a big glass iced and a touch of Gin (with or without alcohol).

- 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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