

ANABLA'
White ancestral
sparkling wine

Organic Wine



GRAPES:
100% Albana

VINEYARDS:
Name: Creek's vineyard
Soil: clay

TRAINING SYSTEM:
Guyot

No. PLANTS PER HECTARE:
4800

YEAR OF PLANTATION:
1990

DATE OF HARVEST:
August 28th

FERMENTATION:
90% fermentation in steel
10% in the bottle (ancestral method)

ANALITICAL DATE:
Alcohol (% volume): 11.00
Sugar residual (g/l): 4
Total Acidity (g/l): 7.50
Volatile acidity (g/l): 0,26
pH: 3,11

No. OF BOTTLES:
5000

The ancestral method is a very typical vinification for Albana grapes in the past. It's very interesting because the wine completes the end of the fermentation inside the glass without any control. It's a wine perfect for the summer time; it's dry and very fresh. The 2017 is the first vintage for us of this wine.

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316

FAX 1-775-317-5385

www.bacchanalwines.com - fp@bacchanalwines.com