



CASABACCICHETTO

ANCELLA NERA

This is a historical wine of the Baccichetto family selection, created following an intuition our Granddad, Sisto, had in the '80. The name Ancella evokes the to the original grape and the sinuosity of the wine. Nera emphasizes the deep red coloured pulp.

Red Wine Ancella Nera	Red berry grapes	12,5% Vol
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Ponte di Piave, via Salute



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers.



Cold pre-fermentation maceration at 13 °C.
Cold fermentation at 22 °C for 15 days.
A selection of the pressings is employed.
The wine remains in stainless steel until December.



Very deep and intense red colour. The impact in the mouth is fruity with fl avours of blueberry, bramble and wild berries. On the palate it is dense, supple and appealing.
The finish is pleasingly fruity, with hints of cocoa and jam.



When young it makes a great dessert wine, perfect with fruits tarts and dry pastry. Interesting when paired with chocolate.
Most enjoyable served at the end of a meal or simply on its own for sipping.



Suggested serving temperature
12 °C