



Italy, ANNAFRANCESCA DI GOBBI ANNA

Riccio Moscato Secco Organic 2024

White - 750ML



Wine region

Veneto

Geo Indication

Veneto IGT

Grape variety

Moscato Giallo B (100%)

Ingredients

Grape,

Preservatives and antioxidants:
potassium metabisulphite

Certifications

The EU organic

Closure type

Agglomerated cork

Bottling date

16.05.2025

Annual production

3000 bottles

ABV:

12.5%

Viticulture

Guyot

Vinification

In steel with cryomaceration

Vintage details

The 2024 vintage yielded a small quantity of grapes, resulting in a concentration of aromas and flavors, while preserving the characteristic acidity that defines our wines.

Tasting notes

Pale straw yellow in color, the nose reveals intense aromas of yellow-fleshed fruit and white flowers, evoking the impression of a sweet wine. However, the palate confirms its dry character, offering vibrant freshness and savory minerality that invite the next sip. Balsamic notes of sage and thyme, along with subtle hints of lychee, add depth and elegance. Label: The sea urchin depicted on the label—half open, half closed—symbolizes the bond between sisters Anna & Francesca: united in the winery project, yet different in character. The soft, fleshy interior of the urchin represents the juicy core of the wine, while the spines evoke its distinctive savoriness. The sea urchin is chosen not only for its symbolism, but also because this wine pairs beautifully with seafood

Food pairings

Vegetables, Chicken,
Sushi, Fish, Fresh
cheeses

Serving temperature

8°C – 10°C

*A wine that surprises: it seems sweet at the nose
but in the mouth it transforms into a pleasant
fresh, savory and persuasive wine, which calls for
the next sip*