

Crat de
RADACINI

A P A R T É

Originally from Emilia-Romagna, Ancellotta captures the spirit of Italian theatre — expressive, vibrant and full of personality. Like a leading actor on stage, this wine stands out for its intensity, distinctive character and memorable presence.

Inspired by the world of Italian theatre, the illustration brings the personality of Ancellotta to life through a symbolic artistic interpretation. The grape takes centre stage, telling a story of expression, character and emotion.



ANCELOTTA DRY VINTAGE: 2025



VARIETY:
Ancellotta



APPELATION:
Cimislia (South)



AGEING:
At least 3 month in French and American oak



APPEREANCE:
Ruby red with garnet hues



NOSE:
Intense and expressive, with notes of ripe sour cherries, blackberries and blueberries, complemented by delicate hints of violet and fresh forest berries.



PALATE:
Velvety, with a well-defined structure and fine tannins. The finish is persistent, with fruity notes.



FOOD PAIRING:
Perfect with aged cheeses, lamb, game, beef tenderloin and mushroom risotto.



AWARDS:
Gold medal, Berliner Wine Trophy 2026

