



ANSONICA

MAREMMA TOSCANA

D.O.C.



Grapes: Ansonica

Training system: spurred cordon

Vine density: 4000 plants per hectare

Type of soil: sandy, rich in silt

Altitude: 90 mt above sea level

Age of the vines: 15 years

Harvest period: end of September

Fermentation: the grapes come from a single vineyard that matures early, and are picked when fully ripe. The grapes are then kept for 7-8 days in a ventilated cell at 10°C. Half of the grapes are destemmed and start the fermentation with the skins; for the other half we use a closed press, with atmosphere saturated with carbon dioxide, where the grapes macerate for 12 hours. Soft pressing follows, to extract only the first pressing must, then the must is left to decant for around 72 hours in a tank at a controlled temperature of around 5-7°C. We then separate the clean must from the decanted part and activate the fermentation with the use of specially selected yeast. The two fermentations continue slowly, at around 15°C, and after about one week we join the two halves: the must resulting from the fermentation of the grapes with the skins is added to the pressed must and they finish the fermentation together, during the two following weeks.

Ageing: in steel tanks for three months on fine lees.

Refining: starting from May after the harvest.

Ageing potential: to be drunk young, within 3 years since its harvest.

Description: white dry wine, with an intense hay colour with warm golden nuances. On the nose it shows notes of broom, citrus fruits and herbs from the Mediterranean bush. Dry, round palate with a pleasant freshness, sapidity and a long fruity finish.

Food pairing: perfect with seafood, white meat or fresh and semi-mature cheese.

Serving temperature: 8 - 10 °C

Recommended glass: medium-sized tulip-shaped glass.

