

# ANSONACO

Toscana IGT



**Name and Appellation:** Ansonaco, Toscana IGT.

**Grape Variety:** 100% Ansonica.

**Vineyards extension and bottles produced:** 0,5 hectares, 2500 bottles.

**Exposure:** north/south.

**Soil type:** mainly clayey soils, with a high presence of minerals (iron).

**Planted:** 2018.

**Density:** 6999 vines per hectare.

**Training system:** spurred cordon.

**Yield:** approximately 1.2 Kg per vine.

**Harvest:** manual, in crates, during the first tend days of September.

**Vinification:** the grapes are crated and placed in cold storage, at 4-6° C, for 24 hours, prior to being destemmed and lightly crushed. The grapes and skins are then transferred to 800 lt. terracotta amphorae. Maceration "in red" occurs naturally, without the addition of yeasts, and lasts about 120 days.

**Aging:** in terracotta amphorae for 4 to 6 months depending on the vintage, plus an additional 4 months in the bottles.

**Aging capacity:** at its very best within 5 years from the harvest.

**Tasting notes:** amber-colored, at times slightly cloudy as a result of the maceration on skins. On the nose, it reveals distinct notes of white flowers and peach and a subtle hint of incense. The mouthfeel, with its hints of honey and balsam, splendidly displays the blend's aptitude for maceration. The finish is savory with light tannins.

**Recommended pairings:** a magnificent meditation wine, it accompanies fish dishes and seasoned cheeses marvelously.

**Serving temperature:** 8 °C in summer, 12 °C in winter.



Biointegrale



Biologico



Agricoltura Biodinamica



White



750 ml



12,5%