

ANSONACO

Toscana IGT



Name and appellation: Ansonaco, Toscana IGT.

Grape variety: 100% Ansonica.

Vineyard extension and number of bottles produced: 3000 sq m, 2500 bottles.

Exposure: north-south.

Soil type: mainly clay soils with high mineral content (iron).

Planted: 2017.

Density: 6900 vines per hectare.

Training system: spurred cordon.

Yield: 1.5 Kg per vine.

Harvest: by hand, in small crates, in the first decade of September.

Vinification: 100% in terracotta amphorae. Red fermentation, maceration with the grape skins for approximately 100 days, depending on the vintage.

Refinement and aging: in terracotta amphorae 4 to 6 months, depending on the vintage, plus another 4 months in the bottles.

Aging capacity: up to 8 years.

Tasting notes: between golden and deep straw yellow in color. On the nose, it displays marked notes of hawthorn, white peach, and plum, and a subtle hint of incense. On the palate, it releases balsamic overtones of chamomile, tea, and yellow flowers such as broom. This wine's excellent freshness and well-blended, dense tannins are what support its pleasantness. The finish is agreeably persistent, dry, and fresh, with a near-sharp acidity.

Suggested pairings: Asian fusion cuisine, pappardelle pasta with hare ragout, fried seafood, or cornmeal polenta with stockfish.

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



Biointegrale



Biologico



White



750 ml



12,5%