Anselmi

San Vincenzo

REGION
Monteforte area, near San Vincenzo Shrine, Veneto

VARIETY
70% Garganega, 30% Chardonnay and Sauvignon blanc growing on horizontal spurred cordon.

Size of the vineyard: 54 hectares
Vineyard position: top slopes of the hills
Soil composition: volcanic tuff and partly limestone
Harvest: end of September and first three weeks of October
Vinification: de-stemming, cold maceration of the must with the grapes, soft pneumatic pressing, settling of the must, fermentation at 16°C
Maturation: 6 months in steel vats with natural yeasts and no decanting, low temperatures and batonnage
Ageing in bottles: 3 months
Production: 460,000 bottles
Shelf life: 5 years

TASTING NOTES
An expressive white, creamy and lightly juicy throughout, offering flavors of blood orange granita, fresh tarragon, yellow peach and mineral, set in a light-bodied frame. The finish is juicy.

FOOD PAIRINGS
Mussels sautéed and other rich seafood preparations.