



Anselmi

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San Vincenzo

REGION

Monteforte area, near San Vincenzo Shrine, Veneto

VARIETY

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

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 oC

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 sautée and other rich seafood preparations.