

**Anselmi**

**ANSELM I**



Capitel Croce

### REGION

The Cru lies in the Monteforte area, on the top of the Zoppega hill. Veneto.

### VARIETY

100% Garganega growing on horizontal spurred cordons

Size of the vineyard: 5 hectares

Vineyard position: Top slope of the hill, facing South

Soil composition: limestone (grass undergrowth)

Yield per hectare: 45 hectolitres

Cultivation Method and harvest: very close pruning leaving very few fruit buds, selection of the most mature bunches during harvest. two harvest sessions and collection in small boxes

Vinification: de-stemming, cold maceration of the must with the grapes, soft pneumatic pressing, settling of the must, fermentation in barriques

Maturation: 8 months in used oak barriques from allier sur le lie (Massif Central, France) with "batonnade"

Ageing in bottles: 9 months

Production: 30 000 bottles

Shelf life: 15 years

### TASTING NOTES

Light floral and fresh herb notes accent the flavors of white cherry, ground white pepper, apricot and orange zest. Light-bodied and fresh, with a hint of almond on the finish.

### FOOD PAIRINGS

Savory cheese, paté, potato gratin with goat cheese.