Anselmi

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, facig 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.