Anselmi

I Capitelli

REGION
Monteforte and Soave areas, Veneto

VARIETY
Garganega and Sauvignon growing on horizontal spurred cordons

Vineyard position: top slopes of the hills
Soil composition: volcanic tuff in some areas and limestone in others
Yield per hectare: 12 hectoliters after drying the grapes
Cultivation method and harvest: grass is grown in the vineyards. Very close pruning and, if necessary, thinning of the bunches in June. Selection of the most mature bunches during harvest. Once the bunches reach the winery they are picked over again carefully, separated from each other and left to dry in a well-aired room. In December the bunches will preset the right amount of noble rot.
Vinification: after pneumatic pressing at the end of December, the very sweet must is left to referment in small oak barrels, after which it is decanted twice and then left to mature for 8 months in the same barriques (100% allier oak from the Troncais forest).
Ageing in bottle: One year
Production: 30 000 bottles
Shelf life: 20 or more years

TASTING NOTES
Deep, golden yellow with hints of amber. Stunningly rich and complex, packed with passion fruit, apricot, honey and pear aromas. Richly textured and full bodied, with tobacco, cedar and spicy orange notes, smooth and velvety.

FOOD PAIRINGS
A complex sweet wine that goes very well with lobster, is excellent with paté de foie gras, cheese and pastries.