



## Anselmi

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### Capitel Foscario

#### REGION

Soave in Veneto

#### VARIETY

90% Garganega, 10% Chardonnay growing on horizontal spurred cordons on the top of the Foscario hill

size of vineyard: 10 hectares

vineyard position: hilltop, 350m above sea-level, south facing soil

composition: volcanic tuff and grass undergrowth

grape types: 90% garganega, 10% chardonnay growing on horizontal spurred cordons

Yield per hectare: 45 hectolitres/cultivation

Method and picking: during the last week in June the bunches are thinned and yield is halved, a scrupulous choice is made in the vineyard of the healthiest and most mature bunches which are picked and collected in small boxes, once in September and twice in October

Vinification: de-stemming, cold maceration of the must with the grapes, soft pneumatic pressing, settling of the must, fermentation at 16°C

Maturing: 6 months in steel vats with natural yeasts and no decanting, low temperatures with "batonnade"

Aging in bottles: 6 months

#### TASTING NOTES

Fresh and well-knit, this floral version layers juicy acidity with flavors of ripe apricot, stone, lemon pith, anise and salted almond. Smoky finish.

#### FOOD PAIRINGS

Branzino in salt crust with rosemary potatoes, pan-seared chickpeas with spring salad.