

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

Soil: Volcanic tuff and grass undergrowth

Cultivation method: In the last week of June, the bunches are thinned and yield is halved. The most mature bunches are picked and collected in small boxes, once in September and twice in October.

Vinification: De-stemming and followed by a cold maceration of the must with the grapes.

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 chicked with spring salad.