

Anselmi

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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,coldmaceration of the must with the grapes, soft pneumatic pressing, settling of the must, fermentation in barriques

Maturation: 8 months in used oak barriquesfrom 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.