

## Anselmi

# ANSELM I



### 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 present 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 Tronçais 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 foies gras, cheese and pastries.