

ANSONICA COSTA DELL'ARGENTARIO DOC BIOLOGICO

GRAPES:

Ansonica (100%)

ALCOL:

13,0% vol.

PRODUCTION/YEAR:

25.000 bottles

PRODUCTION AREA:

Parrina

VINEYARD:

Tinaro, Pini

SOIL:

Clays, calcareous



PRODUCTION/HA:

75 q/ha

HARVEST TYPE:

Mechanized harvesting with harvester machine

PRESSING:

Soft; yield \approx 60%

FERMENTATION

TEMPERATURE:

17days - 17°C

AGING:

Suspension lees for six months, in steel tanks

CAP TYPE:

One-piece natural and/or technical

CHARACTERISTICS AND PRODUCTION TECHNOLOGIES

The Ansonica grapes are characterized as late ripening, therefore the harvest takes place during the first days of October. This late picking allows the sugar and flavour content of the fruit to reach the maximum concentration. In addition, to obtain an excellent production it is necessary to reduce the number of bunches per plant as well as the size of each bunch. This selection is normally accomplished several days before the grapes are picked. After the harvest, grapes are transported to the wine factory. Firstly, they are cooled down to preserve the excellent qualities of the fruit. Next, the grapes ferment at a controlled temperature. The wine is subsequently kept on the noble lees for some months with daily *batonnage*. Then, it is refined in oak barrels. Finally, the wine is filtered and bottled.

COLOR: Light and bright yellow.

NOSE: An intense aroma of tropical fruit, acacia and aromatic herbs.

PALATE: A soft palate with sapid and fruity points.

GENERAL NOTES

Ansonica is a precious and strong wine which originates in Greece. Because of its strength and its peculiarity, it grows only in few Italian regions. Wines produced with Ansonica grapes have obtained the Italian DOC recognition in 1995.

MATCHING

Shellfish and oysters, fish courses and vegetable soups.