

TOSCANA IGT ANSONICA

Grapes	Ansonica 100%
Cultivation systems	Guyot
Plant density	6000 vines per hectare
Average age of vines	10 years
Yield	90 quintals per hectare
Terrroir	Loamy-sandy texture, slightly calcareous
Ageing in bottle	At least 3 months
Analytical data	Alcoholic content: 12.5 % - Total acidity: 5.7 - pH: 3.2



750ml

From ansonica in purity, a late vine known in Sicily with the name of inzolia that benefits from warm and dry climates. A wine that enhances the characteristics of the grapes thanks to aging in steel after soft pressing of the grapes. It offers citrus and fruity scents, of white peach, refreshed by more vegetal notes of freshly cut grass. The mouth is enveloping and well supported by an acidic plug that gives a final fresh and brilliant.

