



ANSONICA Costa dell'Argentario DOC

A grape of eastern origin, typical of the Mediterranean coasts, Ansonica has been cultivated for centuries also in Sicily (where it is called Inzolia) and was taken to the islands of Elba and Giglio and to the coasts of Argentario in the 16th century, at the time of the State of the Garrisons. The area of DOC production (established in 1995) includes parts of the boroughs of Manciano and Orbetello, and all the borough of Capalbio, the island of Giglio and Mount Argentario

Our Ansonica maintains the traditional characteristics of this particular wine, a low acidity, a long persistence, a good savory bite incorporating the warmth and scents of the Mediterranean.

Grapes: Ansonica 90% min, Vermentino

Harvesting: by hand selection, in small boxes

Vinification: in steel tanks, at a controlled temperature, after a few hours of cold maceration on the skins

Maturing: in steel tanks on noble lees until late springtime

Organoleptic characteristics: intense yellow-straw colour, slightly fruity characteristic bouquet, the flavour is full, dry, smooth, lively and harmonious with a notable persistence

Serving temperature : 8°-10°C

Gastronomy: suitable for fish dishes, in particular those with a full flavour. It is also a good accompaniment to roast meats, cheeses, and even with vegetables that are difficult to match, such as artichokes



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Capalbio
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