



L'INDIGENA Ansonica Toscana IGT

A grape of eastern origin, typical of the Mediterranean coasts, Ansonica has been cultivated on the Isle of Giglio and on the coasts of Argentario since the 16th century.

L'Indigena is an Ansonica based on the traditional Maremma Toscana wine-making methods, but thought to obtain a complex wine, destined to last and evolve over time.

Grapes: Ansonica 100%

Harvesting: by very careful hand selection, in small boxes

Vinification: fermented on the skins, partly in wood and partly in steel with different modes, manual pumping over and punching down only

Maturing: partly in wood and partly in steel macerated on the skins for several months, a little quantity in wooden barrel on fine lees with periodic batonage

Organoleptic characteristics: intense yellow colour, structured, material, combines the typical varietal slightly fruity scents with tertiary hints given by the particular winemaking and by the aging in bottle, full, dry, smooth flavour of long persistence, to taste and savor at its best after a brief oxygenation.

Serving temperature : 14°-15°C

Gastronomy: suitable for fully flavour fish dishes, as well as for meats and mature cheeses. Joins pleasantly courses based on mushrooms.



IL CERCHIO
Azienda Agricola Biologica

Capalbio
www.ilcerchiobio.it