



## **DOLCE A. Ansonica Passito Toscana IGT**

Ansonica, typical grape of the Mediterranean coasts, of eastern origin, cultivated in the State of the Garrisons since 1500, known in Sicilia as Inzolia, has always been considered suitable to be dried up and made as "passito".

**Our Ansonica Passito** keeps and concentrates the traditional characteristics of this particular grape, incorporating the warmth and scents of the Mediterranean.



**Grapes:** Ansonica 100%

**Harvesting:** very careful hand selection of the most loosley clustered bunches, ripe and gold

**Vinification:** after a natural drying on special mats for nearly three months, the grapes are pressed very softly and put to fermentate exclusively in small steel vats. The medium grapes/wine yeld is not more than 15%

**Maturing:** in steel vats for one year then in bottles for some months

**Organoleptic characteristics:** typical amber colour, intense fruity characteristic bouquet, the flavour is full, smooth, rich in sweet sensations but never sickening.

**Serving temperature :** 10°-12°C

**Gastronomy:** it goes well with blue cheeses, foie gras, even with dry pastries with almonds and chocolate flan. Can be very pleasant after meal to relax with a good conversation among friends



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