

Anselmi San Vincenzo 2006

Italian White Veneto, Italy



Production Area: The Monteforte area within the Veneto region of northern Italy. Vines are planted on 110 acres of volcanic tuff and calcitufa soil, and are trained using the horizontal spurred cordon method

Grapes

80% Garganega, 15% Chardonnay, 5 % Soave Trebbiano

Vinification

Grapes are de-stemmed and undergo cold maceration and a soft pneumatic pressing. After fermentation at a controlled temperature, the wine matures in steel vats for six months, with regular battonage. Once bottled, the wine rests in cellar for three months prior to release

Color

Light straw with silver notes

Bouquet

Crisp and pure, with scents of minerals, apple, banana and lemon blossoms

Taste

Medium-bodied, dry and fresh, with notes of citrus fruit, pear, grapefruit and hints of hazelnut

Alcohol

12.7%

Serving

Well-matched with smoked or grilled fish, shellfish, lobster salad and roast chicken