

Ansonica dell'elba DOC

From the grapes of one of the most representative Elba varieties, the Ansonica dell'Elba DOC is the paladin of territoriality, golden yellow with an intense and articulated **fragrance**, an intriguing drink faithful to the varietal profile. A wine that is already the story of the island.

Blend
Ansonica 100%

Name
Ansonica Dell'Elba DOC

Soil type
Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

Harvest period
Late September

Harvest Method
Manual in ventilated crates

Vinification
The grapes, selected on the vine, are de-stemmed and allowed to macerate in the press for several hours; following a soft pressing, the must is decanted cold into steel tanks, before being fermented in a controlled temperature between 16 and 18°C. There is no malolactic fermentation.

Refinement
The wine is aged "sur lies" firstly in inox steel tanks and then in steam bent and only slightly toasted well aged French oak barrels.

Sensory Notes:
Golden yellow with greenish reflections, the bouquet is enveloping with delicate hints of lily of the valley eucalyptus and linden flowers which are articulated with fruity sensations of crunchy yellow apple and light citrus accents with woody contours. The taste is voluminous and elegant, characterized by the dense touch of velvety tannins. The sweet savory finish is very long with hints of boxwood and white peach.

Serving temperature
14°C

Awards
2024 **Gambero Rosso**: 2 bicchieri rossi
2024 **Falstaff**: 90/100
2024 **Winescritic**: 94/100
2023 **Vitae**: 3 viti
2023 **Winescritic**: 91/100
2023 **Gambero Rosso**: 2 bicchieri rossi
2023 **Guide dell'Espresso**: 95+
2023 **Eccellenza di Toscana**: 86
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