



## **ELBA ANSONICA PASSITO**

**GRAPES:** 100% ANSONICA

**TRAINING SYSTEM:** SPUR CORDON

**PLANTAGE:** 220X0.80 (5500 STEMS / HA)

**AVERAGE PRODUCTION PER PLANT:** 1 KG

**MAXIMUM YIELD:** 60 QL / HA, MAXIMUM YIELD IN WINE 35%

**SOIL:** STONY, MEDIUM MIXED WITH A PREVALENCE OF CLAY,  
RICH IN SCHELETRO

**VINIFICATION:** THE GRAPES ARE HARVESTED IN THE LAST DAYS OF SEPTEMBER AND VINIFIED IN THE FIRST OF DECEMBER. FERMENTATION AFTER A VERY SHORT CONTACT WITH THE SKINS CONTINUES IN STAINLESS STEEL TANKS. FERMENTATION STOPS SPONTANEOUSLY

**ANNUAL PRODUCTION:** ABOUT 1000 BOTTLES OF 375 ML



## **ORGANOLEPTIC CHARACTERISTICS**

**COLOR:** INTENSE AMBER YELLOW, PERFUMED WITH MATURE FRUIT, APRICOT, MANGO, YELLOW FLOWERS, AND TOFFEE

**TASTE:** SWEET, SOFT, HARMONIOUS

**PRODUCER'S ADVICE:** WE RECOMMEND IT WITH HERBED AND MEDIUM MATURE CHEESES, AND PASTRIES

A WINE FOR MEDITATION

SERVING TEMPERATURE: 14/16°