



## **ELBA ANSONICA SASSO DI LEVA**

**GRAPES:** 100% ANSONICA

**TRAINING SYSTEM:** SPUR CORDON

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

**AVERAGE PRODUCTION PER PLANT:** 1 KG

**MAXIMUM YIELD:** 90 QL / HA, MAXIMUM YIELD IN WINE 70%

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

**VINIFICATION:** THE SKINS ARE PRESSED IN SOFT PROCESSING  
CYCLES.

THE MUST OBTAINED IS FERMENTED IN STEEL TANKS WITH  
CONTROLLED TEMPERATURE (15/18 °)

**ANNUAL PRODUCTION:** ABOUT 9,000 BOTTLES OF 750 ML



## **ORGANOLEPTIC CHARACTERISTICS**

**COLOR:** STRAW YELLOW WITH GOLDEN TINTS

**TASTE:** DRY, SOFT, AND HARMONIOUS WITH NOTES OF FRUIT AND THE MEDITERRANEAN MACCHIA

**PRODUCER'S ADVICE:** WE RECOMMEND IT TO ACCOMPANY STRUCTURED FISH DISHES.