

Elba
Ansonica
Passito

Elba Ansonica Passito D.O.C. (100% Ansonica)

Another important white grape variety is the same one used for dry white wine, which is also native. In this case, the Ansonica grapes remain in the drying boxes for about 3 months depending on the vintage. It has thick, crunchy skin, as tough as the earth in which it grows. Amber colored, also in this case there is the unmistakable aromas of dried fruit. Unlike Aleatico, this passito can also be paired with medium-aged cheeses, with mustards and jams.

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Data Sheet

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 SCHELETON

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°