



Vigneti Giole

IGT Toscana Ansonica 24

The grapes used for the production of Ansonica 24 come from an old vineyard located on the stunning coastline of the Maremma region in Tuscany, where sky, sea, and land merge into an enchanting panorama.

This vineyard is located in the Parrina area, near the sea, where it almost feels like being on the beach. The vines, over 80 years old, grow in narrow rows traditionally worked by hand, covering about 1 hectare. The harvest takes place in last few days of September, and vinification is white. The must undergoes static cold decantation without fining agents and only a small addition of sulfur dioxide during crushing. This is followed by destemming of the must and spontaneous fermentation at a temperature of 21 °C. After racking, the wine rests on fine lees for four months, and is later decanted with an addition of sulfur dioxide, and is bottled in spring with coarse filtration (5 microns). The total sulfur dioxide at bottling is 50 mg/l.

Vine varieties

Ansonica 100%

Production area

Parrina (Orbetello)

Vineyard characteristics

The soil is mostly sandy, with some clay and loam. We use the Guyot pruning and training system in the vineyard.

Agronomic techniques

Our farming methods are based on natural processes and on our respect for the vines and for the environment in which they grow: we use only organic fertilizers, and disease management consists only of copper and sulfur treatments. The grape harvest takes place in the second decade of September. Each vine yields about three kilograms of grapes.

Winemaking

10% of the grapes are left on the vines to ferment spontaneously for one week; these are used as a "pied de cuve" to activate the alcohol fermentation process for the rest of the grapes, turning them into white wine at the controlled temperature of 19° C. The wine is then aged in stainless steel tanks, on fine lees, for three months. It is decanted and bottled in the spring following the harvest.

Organoleptic notes

Intense yellow, similar to the color of straw, and well-structured. With delicate and elegant aromas, this wine is characterized by notes of yellow fruit, quince and citrus fruit, accompanied by herbal, white flower, and mineral hues. The smooth feeling in the mouth immediately gives way to a lively citrus acidity sustained by sapidity; the good persistence is reminiscent of vegetal notes.

Recommended pairings

Cocktails and appetizers, goat cheese, white meats or fish main courses, even accompanied by sauces.

Serving temperature 12° C

