

ALBA  
RESE

CANTINA  
'I VINI DI  
MAREMMA'

Società Agricola Cooperativa



**ALBARESE**

# ANSONICA

DOC MAREMMA TOSCANA

**AREA OF PRODUCTION:** Coastal territory of Maremma

**GRAPES:** Ansonica

**VINIFICATION:** The grapes are gently pressed, cold stabilisation of the must, fermentation at controlled temperature in stainless steel.

**AGEING:** In French oak barriques and in cement vats, at least two months in the bottle.

**COLOUR:** Straw yellow with golden reflections.

**AROMA:** Wide and elegant with pleasant fruity and floral scents, which recall the white pulp and wild flowers, delicate nuances of aromatic plants.

**TASTE:** Rich, full and at the same time fresh structure with a pleasant savory finish that lengthens its persistence.

**SERVING TEMPERATURE:** 10/12°C

**FOOD & WINE:** A very versatile wine it goes well with seafood first courses, baked fish, vegetable flans, white meats, medium-aged cheeses.

**STORAGE:** In cool, dry places away from light. Perfect to drink immediately, but also in the four years following the harvest.



[www.ivinidimaremma.it](http://www.ivinidimaremma.it)

