



TRAMONTO DI MAREMMA ANSONICA

TOSCANA IGT

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: Three months on lees in cement vats and at least two months in the bottle.

COLOUR: Lively straw yellow.

AROMA: Fragrant, Mediterranean scents and fruity.

TASTE: Fresh, lively, pleasantly soft and mineral.

SERVING TEMPERATURE: 10/12°C

FOOD & WINE: A very versatile wine, ideal as an aperitif, it goes well with fish dishes, preparations with vegetables, white meats, fresh and medium-aged cheeses.

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

