



Anselmi Veneto Bianco “San Vincenzo”



Varietal: 70% Garganega, 30% Chardonnay and Sauvignon Blanc.

Soil: Volcanic tuff and partly limestone.

Appellation: Veneto Bianco IGT

Alcohol %: 15.5

Acidity: 6 g/l

Dry Extract: 31 g/l

Tasting Notes: An expressive white, creamy and lightly juicy throughout, offering flavors of blood orange granita, fresh tarragon, yellow peach and mineral, set in a light-bodied frame. The finish is juicy.

Winemaking: Vinification: de-stemming, cold maceration of the must with the grapes, soft pneumatic pressing, settling of the must, fermentation at 16 C. Maturation 6 months in steel vats with natural yeasts and no decanting, low temperatures and batonnage.

Aging: 3 months in bottle.

Food Pairing: Mussels sautéed and other rich seafood preparations.

Accolades

2018 **91** pts, **Wine Spectator**



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