

ANSONICA

Toscana IGT



PoggioargentierA™
Vigneti in Maremma

- **AREA OF PRODUCTION:**
South Maremma – Grosseto Area
- **APPELLATION:**
Toscana IGT - Indicazione Geografica Tipica
- **GRAPES:**
Ansonica
- **PLANTING DENSITY:**
5.600 vines per hectare
- **TRAINING SYSTEM:**
Cordon Spur
- **SOIL:**
Vineyards in Alberese area: at sea level with a prevalence of sand and loam
- **PRODUCTION:**
500 bottles
- **HARVESTING METHOD:**
Manually in 20 Kg cases
- **FERMENTATION:**
Natural fermentation in steel tanks at controlled temperature
- **MATURATION:**
Cocciopesto amphora for 5 months
- **SERVING TEMPERATURE:**
10-12°C
- **FORMATS:**
75-cl bottles in 6-unit cartons.