



Ansonica dell'elba DOC

From the grapes of one of the most representative Elba varieties, the Ansonica dell'Elba DOC is the paladin of territoriality, golden yellow with an intense and articulated **fragrance**, an intriguing drink faithful to the varietal profile. A wine that is already the story of the island.

Blend

Ansonica 100%

Name

Ansonica Dell'Elba DOC

Soil type

Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

Harvest period

Late September

Harvest Method

Manual in ventilated crates

Vinification

The grapes, selected on the vine, are de-stemmed and allowed to macerate in the press for several hours; following a soft pressing, the must is decanted cold into steel tanks, before being fermented in a controlled temperature between 16 and 18°C. There is no malolactic fermentation.

Refinement

The wine is aged "sur lies" firstly in inox steel tanks and then in steam bent and only slightly toasted well aged French oak barrels.

Sensory Notes:

Golden yellow with greenish reflections, the bouquet is enveloping with delicate hints of lily of the valley eucalyptus and linden flowers which are articulated with fruity sensations of crunchy yellow apple and light citrus accents with woody contours. The taste is voluminous and elegant, characterized by the dense touch of velvety tannins. The sweet savory finish is very long with hints of boxwood and white peach.

Serving temperature

14°C

Awards

2022 **Doctor Wine**: 91/100

2022 **Gambero Rosso**: 2 bicchieri

2022 **Falstaff**: 91/100

2022 **Winescritic**: 92/100

2022 **Bibenda**: 3 grappoli

2022 **Veronelli**: 85/100

2021 **Doctor Wine**: 92/100

2021 **Falstaff**: 90/100

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