

# KEIR ANSONICA

## TOSCANA IGT



### VINEYARD & PRODUCTION INFO

**Soil composition:** limestone, clay and sand

**Training method:** spurred cordon

**Elevation:** 328 ft a.s.l.

**Vines/ha:** 2,000-3,600 vines/ha

**Exposure:** South-East

**Production:** 2,000 bottles



### WINEMAKING & AGING

**Varietal composition:** 100% Ansonica

**Fermentation**

**Container:** amphora clay

**Maceration**

**Technique:** maceration on the skins

**Length:** 6 days

**Malolactic fermentation:** yes

**Aging**

**Container:** amphora clay

**Length:** 6 months



### TECHNICAL DATA

**Alcohol:** 13%

**Residual sugar:** 0.3 g/l

**Acidity:** 4.01 g/l



### FOOD PAIRINGS

This wine pairs well with poached seafood, fried fish, grilled asparagus, and a variety of vegetable dishes.



### TASTING NOTE

Exotic fruit with a pop of lime dances over a backdrop of fragrant mineral notes of flint.

The wine opens with a burst of ocean brine, medicinal herbs, and Mediterranean scrub.

At first sip, it is direct, fresh, and very sapid; the concentration seems to prevail, but once it coats the palate, it takes on amplitude, body, and structure. It is the essence of the oxymoron 'rough velvet'.

The finish is remarkably persistent, like a wave of the sea overwhelming you with its sapidity and then slowly withdrawing, leaving the scents of its foam in your mouth.

### PRODUCER PROFILE

**Estate owned by:** Rita Tua

**Winemaker:** Luca d'Attoma

**Total land under vine:** 65 ha

**Winery production:** 300,000 bts

**Region:** Tuscany (Italy)

