



ANSONICA ORGANIC



History: Ansonica, or Inzolia, is one of the oldest vine cultivated in Sicily. Greeks brought the grape in VIII-VII century A.C. and even Plinius mentioned it as “irziola”. Ansonica is mainly concentrated on the south west, where it gives its best expression.

Appellation: Terre Siciliane IGT

Method of Production: organic

Grape Varieties: 100% Ansonica

Wine-making Technique: soft crushing; cold temperature is controlled during fermentation to express typical characteristics of this elegant grapes.

ANALYTICAL DATA

Alcohol: 13% Vol.

Residual sugar: 10 g/l

Acidity: 5,2 g/l

ORGANOLEPTIC EXAM

Colour: straw yellow with greenish hue

Aroma: citrus fruits, acacia flowers, mimosa, hay

Taste: lime, herbs, balsamic hints, quite salty

FOOD MATCHING

Perfect for aperitif, seafood dishes, spaghetti alla carbonara, risotto alla marinara, paella