

# ANSÒ

## SPARKLING WHITE WINE

Ansò is a harmonious and fresh wine, characterized by an elegantly fruity bouquet that, with each sip, releases a pleasant freshness and savoriness. The label, which evokes the warmth of the sun and the brightness of the stars, invites you to join a celebration of taste and joy, where every moment becomes an occasion to celebrate life.

The cryomaceration of the destemmed grapes takes place in stainless steel vats at a controlled temperature of 8°-10°C for a maximum of 6-8 hours. Subsequently, the wine matures on the lees for 4 months. The sparkling process occurs in autoclaves at controlled temperature and pressure, ensuring the quality and effervescence of the final product.

### APPELLATION

TERRE SICILIANE IGP

### TASTING NOTES

COLOR: Pale straw yellow with greenish highlights.

AROMA: Fresh and lively, it expresses the right balance between acidity and salinity with a pleasant fruity after-taste.

PALATE: Fine and persistent effervescence.

### HOW TO TASTE

FOOD MATCH: Ideal as an aperitif. It pairs well with seafood crudités and fish-based first courses.

PROPER GLASS: medium-sized glass with small opening

SERVING TEMPERATURE: 7-9 °C

### MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, for social inclusion.

DISTRIBUTION: Ho.re.ca

BOTTLES: 8.000

FORMATS: 75 cl

PACKAGE: 6-case

### VITICULTURE

TERROIR: Hill

VINES: Inzolia - Viognier

TOPOGRAPHY: Salemi area

ELEVATION: 350 a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

### WINEMAKING DATA

ALCOHOL: 12 % Vol.

WHITE WINEMAKING PROCESS: The cryomaceration of the destemmed grapes takes place in stainless steel tanks at a controlled temperature of 8°-10°C for a maximum of 6-8 hours. It continues with maturation on the lees for 4 months. The sparkling process takes place in autoclaves at controlled temperature and pressure.

MATURATION: 4 months in steel tanks

COLLECTIONS  
COSMOPOLITANS

