



# ANSELM I

## San Vincenzo 2014

Anselmi San Vincenzo is grown in the Veneto region of northern Italy. Light straw in color, it is crisp and pure with scents of minerals. It pairs perfectly with grilled fish or roast chicken.

**STYLE:** Crisp, pure, medium-bodied

**FLAVOR:** Citrus, apricot, yellow apples



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