

ANSELM I

2017 San Vincenzo

San Vincenzo is grown in the Monteforte area within the Veneto region of Northern Italy. Vines are planted on 110 acres of volcanic tuff and limestone and are trained using the horizontal spurred cordon method.

Appellation: Veneto IGT

Varietals: 80% Garganega, 10% Chardonnay, 10% Sauvignon Blanc

Color: Light straw

Aroma: Crisp and pure, with scents of minerals, lemon/lime, ripe melon and white pepper.

Taste: Medium-bodied and fruit-forward with a clean, dry finish.

Fermentation: Cold maceration and soft pneumatic pressing followed by temperature-controlled fermentation.

Aging: Six months in steel vats and an additional three months in bottle prior to release.

Alcohol: 12.5%

UPC: 086891-08335-3
SCC: 10086891-08335-0
Case: 12pk

Features

- **Estate Grown:** 100% hand-picked estate-grown fruit
- **Fruit-forward, aromatic style**
- **Roberto Anselmi** brings passion for creating quality wines to every bottle

Benefits

- Optimal fruit sourcing and quality assurance
- Fits into the increasingly popular "aromatic white" category and pairs exceptionally well with food
- Roberto Anselmi is synonymous with quality, creating the best expression of terroir with every vintage

Competitive Set

- Pieropan Soave Classico DOC
- Inama Vin Soave DOC
- Allegrini Soave Classico

