

ANSELMINI

SAN VINCENZO 2016



With his white wines of Veneto, Roberto Anselmi has forged a category of his own and established new markers for quality in Italian wines.

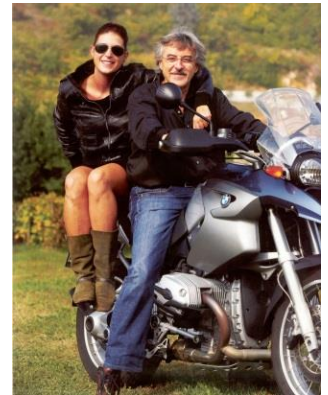
TOP 100 (2015)
Wine Spectator

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.

- 100% Estate grown on top quality hillside vineyards for optimal fruit sourcing and quality assurance.
- Fruit-forward aromatic style fits into increasingly popular aromatic white category and pairs exceptionally well with food.
- Roberto Anselmi brings passion for creating quality wine to every bottle, creating the best expression of terroir with every vintage.

"An expressive white, creamy and lightly juicy, offering flavors of blood orange, tarragon, yellow peach and mineral... light-bodied."

- Alison Napjus, Wine Spectator



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, & white pepper.

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

Fermentation: Cold maceration and soft pneumatic pressing.

Aging: Aged six months in steel vats and an additional three months in bottles prior to release.

Pairings: Smoked or grilled fish, shellfish, lobster salad and roast chicken. Excellent partner for ethnic foods, like Thai and Indian curry.