
IMPERO

WINE DISTRIBUTORS

ANSONICA COSTA TOSCANA IGT SANTA LUCIA, WHITE WINE

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

Ansonica 100%

ALCOHOL CONTENT

13% vol.

WINEMAKING

Manually harvested in the third week of September. Soft pressing followed by a 12 to 24-hour controlled maceration and fermentation in steel tanks at controlled temperatures. Matures for 5 months in steel tanks with periodic battonage, followed by at least 60 days of bottle refinement.

TASTING NOTES

Straw yellow with golden hues. The nose has an intense aroma of ripe fruit, and delicate floral hints. On the palate it is full-bodied, sapid, rich of character, gentle acidity, resulting in harmonious, slightly mineral finish.

FOOD PAIRING

Perfect with main courses of fish, white meat, and medium to mature cheeses with jam.
Serve at 10° C.



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