



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Alberto Motta

Brand name: Ansonica

Vintage: 2020

PDO/PGI/TO: DOC Maremma Toscana

Grape variety(-ies): 100% Ansonica.

Date bottled: January, 2021

Winemaking Regiment: Destemming and partial rupturing of the grapes. On lees in tonneaux and concrete

Other notes for winemaking: Indigenous yeast

Viticultural methods: Organic

Vegan: Yes

Yields: 70hl/ha; 4500 vines/ha

Trellising system: Guyot

Elevation: 50 meters

Soil: Sandy

Miscellaneous information: Ansonica (known as Insolia in Sicily) has been grown for centuries in the southern Maremma, on the Tuscan coast. The vine is probably Greek origin and can survive the long and dry summers. Thick skinned and known to taste like the sea.

Flavor of the wine: Intense notes of exotic fruit, acacia and aromatic herbs of the Mediterranean with lively and harmonious with savory and fruit.

Food/wine pairing: Seafood carpaccio and vegetable soups.