"BRISSAIA" - MAREMMA TOSCANA DOC - ANSONICA - FATTORIA DI MAGLIANO

Vinification: Ansonica, a rare white grape of Tuscany, thrives in a terroir of modest altitude (150–250 m) with Guyot vines planted at about 6,400 per hectare. Harvest occurs in the last ten days of August, after which the grapes are immediately destemmed. Following cryomaceration, the must ferments at a controlled temperature in stainless-steel tanks for 20–25 days, then ages for several months on the lees in steel. Stabilisation is cold, with a final bottle-age of about two months.

Tasting Note: With notes of ripe yellow apple and Williams pear, it carries herbs of the Mediterranean scrub. On the nose, crisp, fruity aromas mingle with touches of scrub and delicate florals. On the palate, light-bodied, savoury and balanced, with a distinctly mineral character and notable freshness. A hint of salinity keeps the finish smooth. Colour is golden yellow, reminiscent of straw.

Style	Slightly Aromatic and Fruity White
Producer	Fattoria di Magliano
Category	White
Country	Italy
Region	Toscana
Appellation	Maremma Toscana Doc
Grape Variety	Ansonica
Vintage	2024
Barrel	No Barrel
Alcohol Content	12,5%
Organic & Biodynamic	Yes, In the process of obtaining biodynamic certification.
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Light Starters, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood