

# Ancilla

## 1909

Benaco Bresciano IGT– No added sulfites

Organoleptic impressions

To the eye, 1909 is straw yellow with greenish highlights. On the nose, intense sensations of yellow fruit stand out: grapefruit and citrus fruits with intriguing undertones of jasmine and elder.

These sensations come to fruition and linger in the mouth, the notable vinosity and balance increasing the pleasure of just-picked fruit along with the discovery of unsuspected warmth.



CLASSIFICATION	STILL WHITE WINE
PRODUCTION ZONE	SIRMIONE
SUBZONE	GHIDINA DI SIRMIONE
GRAPES VARIETY	BENACO BRESCIANO IGT 100%
TRAINING SYSTEM	VERTICAL TRELLIS (ESPALIER) - GUYOT
SOIL TYPES	LIME – CLAY – LIMESTONE
VINEYARD AGE	1999
YELD PER HECTAR	90 HUNDREDWEIGHT
VINIFICATION	WITHOUT ADDED SULFITES. THE STEMS ARE STRIPPED OFF WITH LIGHT PRESSING AND GENTLE, COLD MACERATION OF THE SKINS
FERMENTATION	WITHOUT ADDED SULFITES. SLOW FERMENTATION AT LOW TEMPERATURE IN STEEL CASKS
AGING	IN STAINLESS WITH YEAST IN SUSPENSION FOR 6 MONTHS
ALCOHOL LEVEL	13% Vol
BOTTLE AGEING	FOR 3 MONTHS PRIOR TO SALE

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