



## Anna 6

"Anna 6" is a blend of Chardonnay and Riesling. Its name is a tribute to Anna, Alan and William's mother. The "6" might perhaps imply the date that no women ever wants to reveal.



### VINEYARD

**Grape:** white

**Variety:** Chardonnay - Riesling

**Production area:** Grave di Papadopoli Island

**Municipality:** Cimadolmo - Italy

**Year of plantation:** 1991

**Planting density:** 2,850 vines per hectare

**Yield:** 12,000 kg/ha

**Yield per plant:** 4.20 kg/vine

**Plant spacing:** 2.80 x 1.25

**Size:** 8,00 ha

**Growing system:** Sylvoz

**Soil type:** predominantly "skeleton" with a percentage of sand/silt (50-60%)

**Harvesting period:** slightly advanced to obtain fresh wine with moderate alcoholic strength

**Harvesting:** mechanically

### VINIFICATION

**Fining:** static cold

**Fermentation vat:** 100% in steel

**Fermentation temperature:** 16/18°C

**Yeasts:** selected

**Fermentation period:** 10 days

**Malolactic fermentation:** no

**Elevage:** 6 months on yeasts

**Bottling:** June 2021

**Bottle aging:** 30 days

### TECHNICAL DATA

**Name:** IGT Marca Trevigiana 2020

**Alcohol by volume:** 11.20 %

**Total acidity:** 5.50 g/l

**pH:** 3.29

**Total So2:** < 94 mg/l

### TASTING

**Serving temperature:** 10/12°C

**Colour:** a pale straw yellow colour with green hues.

**Nose:** an intense and complex bouquet, with fresh vegetable sensations of sage, fig leaves and sweet pepper. This is followed by a delicate mineral and fruity hint of pineapple and sensations of citrus fruits including grapefruit and citron, with a light and spicy Mediterranean finish.

**Palate:** fresh, subtle, elegant, delicately gentle and light, final taste of citrus.

**In the kitchen:** elegant and delicate just like a beautiful woman. For its gentle acidity this wine combines magnificently with delicate herb risottos, onion soup, mushroom soup, and pasta with tomato sauce. It also combines happily with fresh herbed cheeses, fish first courses or grilled white meat.

 Vegan – Vegetarian

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