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: 6,00 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: 7 months on yeasts
Bottling: April 2026
Bottle aging: 30 days

TECHNICAL DATA
Name: IGT Marca Trevigiana 2025
Alcohol by volume: 10.90 %
Total acidity: 6.70 g/l
pH: 3.43
Total So2: 90 mg/l (maximum allowed 250 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.

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