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The prestigious Wine

of the "Terra di Mezzo"



ANAIS

GRECO - DAUNIA I.G.P.

Variety: 100 % Greco.

Vineyards altitude: 250 m a.s.l.

Soil characteristics: chalky-marl soil, clayey and draining.

Space density: 4000 plants/hectare average.

Growing system: simple curtain (single Guyot).

Yield: 7 tons/hectare - *Juice yield:* 65%.

Time and management of harvest: end of September. Only hand-harvest on 15 Kg boxes.

Wine-making: after picking grapes by soft stemmer, follows a vacuum-press with nitrogen covering and carbon dioxide addition to avoid oxygen. Static cold clarification, separation of free-run must after 24 hours, fermentation with light pellicular maceration under controlled temperature (14-16°C) and ageing on noble lees for several months.

Ageing: 6 months in stainless steel tanks with control of temperature and batonnage on lees. Follows 3 months of bottle ageing before release.

Alcohol content: 13% vol

Organoleptic characteristics: Anais shows all extraordinary properties of the variety. Classic light yellow colour with gold reflects. Sensorial complexity, with combination of flint, broom and mature citron. On taste, you can find a good balance between freshness and refined texture, with final sapid and tough typical sensations.

Food pairings: The perfect complement to strongly-flavoured dishes, complex starters and spicy pasta sauces, shellfish and even complex dishes, not to mention classic vegetable soups and cold dishes. Also recommended with fish main courses and white meats. Ideal for aperitifs.

Serving temperature: 8/10 °C

Anais it is a wine low content of sulphites. Is made entirely from our own grapes, vinified and bottled in our own winery.

