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T-Lex Ansonica Costa dell'Argentario DOC

The land of Maremma has always respected the rules imposed by the seasons. From this ancient law comes T-LEX Ansonica Costa dell'Argentario DOC, a wine that brings into the glass the sea with which the grapes dialogue daily.

Classification:
Ansonica Costa dell'Argentario Appellation of Controlled Origin

Grape varieties:
Ansonica

Climate and Soil:
The estate is located in Capalbio, in Carige Alta, an area characterized by a typical Mediterranean climate, with hot summers and low rainfall and mild winters. The soils tend to be clay, not limestone, and are at an average altitude of 45 meters above sea level.

Vinification:
Grapes harvested by hand in the early hours of the day are destemmed and subjected to cold maceration, at 10°C, for 24 hours.
Then the must is separated from the skins by a soft press and left to spontaneously clarify for a few hours, before being sent to fermentation, which takes place at increasing temperatures from 14 to 18°C.

Aging:
The resulting wine matures on its fermentation yeasts until spring, to be subsequently bottled after a light filtration.

Color:
Brilliant straw yellow with green highlights.

Bouquet:
Broad bouquet with intense floral, Mediterranean herb and mineral notes.

Palate:
Fresh, dry, soft wine with good structure and long persistence with excellent correspondence between taste and smell.

Pairings:
Appetizers, first courses with light sauces, fish and white meats, also excellent as an aperitif.

Serving temperature 10°C

