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T-Lex

Ansonica Maremma Toscana DOC

For centuries, the Maremma has lived according to the rhythm of the seasons.

T-LEX Ansonica Maremma Toscana DOC is the expression of this heritage, a wine that brings to the glass the freshness, minerality and maritime character imparted by the sea that surrounds its vineyards.

Classification:
Ansonica Maremma Toscana DOC

Grape variety:
Ansonica

Climate and soil:
The estate is located in Capalbio, in the Carige Alta area, characterized by a typical Mediterranean climate with hot, dry summers, low rainfall, and mild winters. The soils are predominantly clay-based, without limestone, at an average altitude of 45 meters above sea level.

Vinification:
The grapes are hand-harvested in the early hours of the day, then destemmed and cold-macerated at 10°C for 24 hours. The must is gently pressed and allowed to naturally clarify for a few hours before fermentation begins at controlled temperatures ranging from 14°C to 18°C.

Aging:
The wine matures on its fine lees until spring and is then bottled after light filtration.

Color:
Brilliant straw yellow with greenish reflections.

Bouquet:
Broad and expressive, with intense floral aromas, Mediterranean herbs, and mineral notes.

Palate:
Fresh, dry, and well-balanced, with good structure, a smooth texture, and a long, persistent finish that faithfully reflects its aromatic profile.

Food pairings:
Appetizers, light pasta dishes, fish, and white meats. Also excellent as an aperitif.

Serving temperature 10°C

