

# Casadei Le Anfore Ansonaco Organic 2020



## Region

In the heart of central Italy, Tuscany is one of the most prestigious and celebrated wine growing regions in the world. These gentle rolling hills are not only home to Italy's culture and language, but also to the grand wine estates of Chianti to the north and the more modest yet superb estates of Montalcino and Montepulciano in the south. Sangiovese is the red grape variety that unites Tuscany's wine producing districts in its various distinct clones. However, planting of international grape varieties, such as Merlot and Cabernet Sauvignon, have given rise to the world renowned 'Super Tuscan' wines.

## Producer

Tenuta Casadei is located in Alta Maremma, near Suvereto which is 13km from the coast. The estate and winery were established in 2000 by Stefano Casadei who came to Alta Maremma with a love of these mineral rich soils and mild climate. His goal was to grow vines with respect for the environment and create unique, authentic wines. Stefano met Fred Cline who shared his values of environmental care and who drove the 'bio integrale' idea for the estate developing sustainable agriculture and biodynamic techniques. Stefano's daughter Elena Casadei is now involved with the winemaking and started intergrating amphorae into production, with the aim of keeping these ancient winemaking tools in the modern era.

## Tasting Notes

This Ansonica from Tuscany comes from a plot of iron rich mineral and clay soils. The wine has seen skin contact for 100 days and is vinified and aged in terracotta amphorae for 4 to 6 months depending on the vintage. Typical of the orange style, the palate has some light phenolic structure as well as notes of white peach and plum. The tannins are supported by excellent freshness and acidity which combined with a persistent herbal character leaves an impressive finish.

## Food

Pairs perfectly with Asian fusion cuisine, pappardelle pasta with hare rahout, fried seafood or cornmeal polenta.

### Technical Information

|                    |                           |
|--------------------|---------------------------|
| <b>Country</b>     | Italy                     |
| <b>Region</b>      | Tuscany                   |
| <b>Grape(s)</b>    | Ansonica (100%)           |
| <b>Type</b>        | Orange                    |
| <b>Style</b>       | Smooth                    |
| <b>Oaked Style</b> | Unoaked                   |
| <b>Body Style</b>  | Medium bodied             |
| <b>Sustainable</b> | Yes-certified sustainable |

|                           |                    |     |
|---------------------------|--------------------|-----|
| <b>Dry/Sweet Style</b>    | Dry                |     |
| <b>Alcohol Content</b>    | 12.5%              |     |
| <b>Closure Style</b>      | Cork               |     |
| <b>Organic/Biodynamic</b> | Organic            |     |
| <b>Allergens</b>          | <b>Milk:</b>       | No  |
|                           | <b>Egg:</b>        | No  |
| <b>Vegetarian/Vegan</b>   | <b>Vegetarian:</b> | Yes |
|                           | <b>Vegan:</b>      | Yes |



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