



## Ansonica Toscana Bianco IGT 2024

### Poggio Argentiera

|                            |                           |
|----------------------------|---------------------------|
| <b>Type</b>                | White wine                |
| <b>Origin</b>              | Italy, Toscana            |
| <b>Producer</b>            | Poggio Argentiera Toscana |
| <b>Classification</b>      | IGT                       |
| <b>Expansion</b>           | Steel tank                |
| <b>Contents</b>            | 75 cl                     |
| <b>Vintage</b>             | 2024                      |
| <b>Enjoyment phase</b>     | up to 8 years             |
| <b>Serving temperature</b> | 18 - 20°C                 |
| <b>Alcohol content</b>     | 12.5 %                    |
| <b>Grape varieties</b>     | Ansonica                  |
| <b>Article no</b>          | 15963224                  |

### Comments

Soil: Vineyards in the Baccinello area - siliceous soils of alluvial origin with predominantly calcareous clay.

### Pairing

Roast meat, tagliatelle with mushrooms, lamb, mushroom risotto, grilled meat, gnocchi with meat sauce, rabbit, cold cuts and salami, sliced beef.

### Tasting notes

The Morellino di Scansano "Bellamarsilia" is a red wine matured exclusively in steel with great balance and good freshness, with a bouquet reminiscent of red fruit, cherries and sour cherries, with hints of leather and spices. On the palate, it is crisp and smooth, rich in fruity flavours, with good taste and a long finish.