Anselmi
Giuseppe e Luigi
PROSECCO

PROFILE

Friuli Latisana, a coastal DOC in the southern part of the province of Udine, about halfway between Venice and Trieste, has been an important center of Italian wine since ancient times. Centered in Pocenia, Il Ceppo was founded in 1928 by the Anselmi family. They now own 170 hectares of vineyards in the Friuli Latisana DOC that are planted to both local and international varietals. Now in its fourth generation, the Tenuta is now run by the original owner's great-grandsons, Enrico and Fabio. These bright, refreshing, value-driven Italian offerings from Friuli are fantastic examples of wines made with native grapes and in traditional styles, with an added assist from modern winemaking techniques. The terroir of Fruili Latisana elevates these wines, and they deliver a step up in quality while remaining at a reasonable price point.

From the Wine Advocate: "A frothy, crisp effort, Il Ceppo's Non Vintage Prosecco reveals more fruit than is generally found in these value-priced, delicious, crowd-pleasing sparkling wines. Soft, fresh and vibrant, this is a topnotch Prosecco to drink over the next 6-12 months."

SPECIFICATIONS

Wine: Prosecco Rosé

Varietals: 85% Glera and 15% Pinot Noir

Appellation: Friuli D.O.C.

Agricultural Method: Traditional

Vinification: Primary fermentation at controlled temperature on selected yeasts. After glera blending with pinot nero follows second fermentation and sparkling process on selected yeasts in autoclaves. Aging time over 60 days at low temperature.

Tasting Note: Fragrant, soft and harmonious. Presents floral notes and hints of wild berries.

Food Pairing: It goes well with appetizers, first and second courses based on fish, shellfish and white meats.

Residual Sugar: 13 g/l

Acidity: 5.5 g/l

pH: 3.2%

> "Il Ceppo's proximity to the sea breezes provides an ideal microclimate, resulting in more complexity and concentration of flavor in the grapes."

SHIVERICK IMPORTS