



Anselmet Le Prisonnier

(lay pree-zahn-YAY)

From among the world's greatest vineyards, "Le Prisonnier" hails from an altitude of nearly 3,000 feet above sea level, nestled in between glaciers, in the Alps of the Valle d'Aosta region of Italia. It is produced from vines that are over 60 years-old, and planted in densities of over 10,000 vines per hectare—the most impressive vine age/density combination we have ever seen. Harvested in November, at first snowfall, the complexity is otherworldly. The name, which means "The Prisoner," comes from the fact that these grape clones come only from their own little valley.



LOCATION

Valle d'Aosta, Italia.
(12 km. outside of Aosta)
7 hectares. 750-900 meters.



SOIL

Sand. White clay.



ESTATE

Anselmet.
(ahn-sel-MAY)



VINE

Gobelet.
10,000-11,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

Giorgio & Bruna Anselmet.
(JOR-jo ahn-sel-MAY)
(BROO-na ahn-sel-MAY)



VINIFICATION

Grapes are left on the vine until they start to shrivel. 10 days of cold pre-fermented maceration. Six days of additional fermentation in stainless steel tanks.



VARIETALS

40% Petit Rouge,
35% Cornalin,
20% Fumin,
5% Mayolet.



BARREL

1st, 2nd, and 3rd passage French Barrique.



RESIDUAL SUGAR

2.5 grams per liter.



MATURATION

12-15 months in the barrel.
4 months in the bottle.



ACIDITY

5.8 grams per liter.



VINTAGE PRODUCTION

220 cases.



ALCOHOL

14.5% by volume.



FOOD PAIRING

Veal chop with melted Fontina cheese,
wild game, and hearty stews.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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