



Anselmet Petit Rouge D.O.C.

(PAY-teet ROOZH)

From perhaps the best producer in Valle d'Aosta, and certainly one of its smallest, comes this fantastic Petit Rouge. Incredibly clean and vibrant, it is a scintillating array of red berry fruit and crystalline transparency. The palate bursts forth with tart berries including Bing cherry, raspberry, blackberry, and marionberry, rounded off by tarragon, moist forest floor, and woody stems.



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

Guyot.
9,000-11,000 vines per hectare.
.5 bottle per plant average yield.



WINEMAKER

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



VINIFICATION

10 days classic fermentation
on skins. Seven months aging
in stainless steel tanks.



VARIETALS

100% Petit Rouge.



BARREL

No barrel aging.



RESIDUAL SUGAR

0.8 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

350 cases.



ALCOHOL

12.5% by volume.



FOOD PAIRING

Porcini mushroom ravioli, pork chops,
and tagliatelle with black truffles.



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

www.svimports.com