



Anaini

Maremma toscana Pugnitello DOC

CLASSIFICATION DOC Maremma Toscana Pugnitello.

GRAPES 100% Pugnitello.

PRODUCTION AREA Our vineyards in the municipality of Scansano (GR), Tuscany, Italy.

CULTIVATION SYSTEM Spurred cordon, Guyot (6,500 vines per hectare).

AGE OF THE VINES 20 years.

ALTITUDE 380 metres above sea level.

SOIL TYPE Medium mixture tending to clay, calcareous, rich in skeletons.

YIELD 1 kg per vine.

HARVEST PERIOD Manual in 15 kg boxes. End of September.

VINIFICATION After destemming and crushing, the must ferments in steel tanks with the skins for at least 25 days with pumping and delestage at a controlled temperature of max 28° C; followed by racking and soft pressing of the marc. Malolactic fermentation takes place in concrete vats.

AGEING In concrete tanks and at a later time it is then aged for 12 months in second passage French oak tonneaux before bottling.

TASTING NOTES Bright ruby red with violet reflections.

Intense fruity start, with a wealth of different, ripe nuances, such as ripe plum and small berries, on a base of spices, undergrowth and herbs. In the mouth, it appears full and structured, with well-rounded tannins that stand out, while, at the same time, it is long-lasting and persistent. Fresh, extremely full-flavoured and mineral finish.

FOOD PAIRINGS Traditional Maremma first courses, grilled red and white meats.

SERVING TEMPERATURE 15-16 °C in medium size glasses.

Origini line

Anaini pays homage to the name of an eminent Etruscan family. It was within this ancient civilisation that the wild grapes of the Maremma woods were domesticated, an event that paved the way for the prestigious winemaking history of this area. The intense spicy character of Anaini represents the most authentic and refined expression of Pugnitello, an ancient native vine of the Grosseto area, whose name is probably due to the shape of the bunch, similar to a small fist.

