



# Ansì - rot

*The breeding and elegance of our authentic grape varieties. Here people and nature, determination and style blend into the beauty of the surroundings. The vineyard is set amidst a succession of hills where the eye flits.*

Rosso Ansj’ bursts onto the scene with an explosion of unique aromas and flavors, like a rascal full of energy and strength before growing into a gentleman.

*Wine producer:*

*Gianluca Viberti*

## Ansì

### *Ernte:*

Picked by hand into small 20kg boxes in the first 10 days of October

### *Weinbereitung:*

Floating cap fermentation in steel tanks for 10-15 days without the addition of yeasts. The traditional-style maceration on the skins that follows for a further 15-20 days is carried out using an ancient practice which completely submerges the cap into the new, fermenting wine.

### *Reifung:*

The wines are then blended, and the end product is stored for at least a further 6-12 months prior to its release. The aging is designed to preserve the typical style and freshness of a wine that brings out the best of our authentic varieties.

### *Weinprofil:*

The elegance, breeding and exuberant flavours of our authentic varieties blend together to craft a vibrant, bright, intense ruby red wine with a slightly spicy, expansive, ethereal nose bursting with ripe fruit. Bold and full-bodied on the mouth, with unobtrusive rounded tannins. Ansj is a taste of the good life, to be enjoyed in company with good everyday food.

### *Hinweise zum Namen:*

Ansj’ is a registered 460 Casina Bric trademark. The name meaning ‘like this’ comes from the Piedmontese dialect, which has Occitan/French influences. A wine like this, red and white, desired and designed by its producer, making no compromises involving processing or international varietals that could in any way taint its typical style.