



WINEMAKER

Francesco Annesanti

FARMING

Sustainable

VARIETALS

Grechetto, Malvasia, Pecorino, Trebbiano

FEATURES

Cork

ABV

12%

AVAILABLE SIZES (L)

0.750



Annesanti

Umbria Bianco 'Acqua della Serpa'

ITALY, UMBRIA, BIANCO UMBRIA IGT

 WHITE

WINERY OVERVIEW

Francesco Annesanti says that his soul is in his wine. Francesco's cantina is in a rural part of Umbria where there are no other vines for miles in any direction. He farms no official appellation, simply making "Umbrian" wine. His land, although rich with life and having a high percentage of clay, is largely flat. Although atypical, it's obvious that the land is special as soon as his wines are experienced.

Even so, his passion and dedication undoubtedly add an essence to the overall quality that can never be defined. Francesco quite literally does everything himself, from farming right down to personally dipping each bottle in wax and hand labeling. His terra cotta amphorae were custom made to support the miniscule quantities that he works with. He even fashioned his own desk and only bottles during clear skies and a waning moon! There are truly only a handful of growers spread across the EU working at this meticulous level of ownership with each aspect of their operation.

As for the wines, they are striking for their zen-like harmony, impeccable balance, and beautiful transparency. Simply put, few wines are as joyous as these; idiosyncratic and full of character, without being the least bit rustic. This is the epitome of wine made as living art as opposed to a homogenized product. Although quantities are always small because Francesco's wines are in demand (and some cuvees see only 600 bottles made each year), we're proud to have introduced Francesco and his wines to the East Coast.

VINEYARD

70 year old vineyard.

TERROIR

Silty soils

VINIFICATION

Grechetto, Malvasia, Pecorino, and Trebbiano blend from his oldest vineyard. 10 months in terracotta amphora with a portion of the skins with no oxygen, no temperature controlled, then racked. No clarification, filtration and stabilization.

AGING

Aged in 54-liter glass demijohns for 5 months.

TASTING NOTES

Subtle, delicate, flowers and white fruit, smoky notes, spices.

