

Tenuta Anselmi Giuseppe e Luigi



The Estate

The Estate of Giuseppe and Luigi Anselmi is located in Friuli, in northeastern Italy. Founded in the 1920s by Anselmi grandparents who, for over 5 generations, have passed the estate to their children and grandchildren, along with their traditional experience and sense of belonging to the land.



The mild climate of this area, given the remarkable closeness to the sea along with winds from the coastal areas, allows the proper condensation of moisture necessary for precipitation.

The estate, 150 hectares dedicated entirely to the cultivation of vines, situated in a viticultural area recognized since the time of the ancient Romans who, retreating from the coast to the hinterland, began the great tradition of wine this region.

In reality, this beautiful farm has been cultivated by the current owners: the two Anselmi brothers, Giuseppe and Luigi, along with their respective children, continuing the noble tradition of their founders.

The Vineyards

The production is based on an excellent selection of the world's best grapes, like Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot-Cabernet Sauvignon, and other varieties. Other grape varieties typical of this region include the Refosco dal Peduncolo Rosso, Ribolla Gialla, Tocai Friulano, Verduzzo Friulano, the Franconia, Schioppettino, Pignolo, Moscato Rosa, and (even if not properly indigenous) Prosecco that rarely is grown in this region.



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PINOT GRIGIO D.O.C.

ZONE OF PRODUCTION: DOC Friuli Latisana

GRAPES: 100% Pinot Grigio

COLOR: From straw to copper yellow

NOSE PROFILE: fruity when young, becoming more intense with age

PALATE: velvety, dry or soft, well-balanced

PAIRING: excellent as an aperitif; the ideal accompaniment to a meal with fish, hors d'oeuvres and rice or pasta dishes with fish or shellfish. Perfect with white meat, boiled or grilled fish and with soufflés.



ZELLINA REFOSCO dal Peduncolo Rosso

ZONE OF PRODUCTION: DOC Friuli Latisana

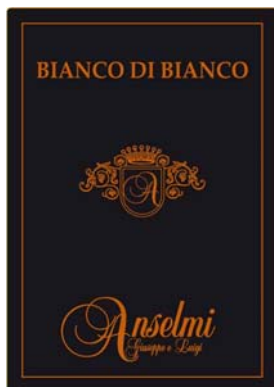
GRAPES: 100% Refosco dal Peduncolo Rosso

COLOR: Ruby red, tending to garnet

NOSE PROFILE: strong aromatics, characteristic of the grape

PALATE: fruity, intense and very structured

PAIRING: goes well with red meat, cold meats and roasts



BIANCO DI BIANCO—IGT Delle Venezie

ZONE OF PRODUCTION: DOC Friuli Latisana

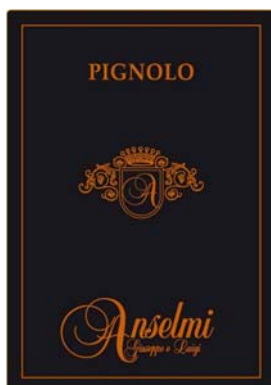
GRAPES: 50% Pinot Grigio, 50% Chardonnay

COLOR: Intense straw yellow

NOSE PROFILE: strong aromatics, supported by a complex floral component

PALATE: smooth and persistent taste, fruity notes

PAIRING: goes well with appetizers, soups and fish



PIGNOLO I.G.T.

ZONE OF PRODUCTION: DOC Friuli Latisana

GRAPES: 100% Pignolo

COLOR: Clear, deep ruby red in keeping with this varietal

NOSE PROFILE: vibrant, lingering aromas redolent of blackberry with notes of vanilla

PALATE: dry, warm and full-bodied with soft tannins due to the time spent in barriques

PAIRING: goes well with roast meats like lamb and pork; very good with game