

ANANDA

Judy Beardsall
di Toscana

Ananda di Toscana—A sleek new ‘Super Tuscan’ with the elegance of Bordeaux and the heart and soul of Tuscany.

Year	2003
Appellation	Toscana Indicazione Geografica Tipica
Grape varieties	Sangiovese 50%, Merlot 50%
Vineyards location	Roccastrada area, Maremma south of Tuscany

WINEMAKER

Alberto Antonini

THE PRODUCTION ZONE'S TERRITORY

Altitude	250 meters a.s.l.
Exposure	South-East
Soil type	Medium texture, stony
Planting density	5,000 plants per hectare
Planting system	Cordon-trained and spur-pruned
Average age of vineyards	Sangiovese: 30 years, Merlot: 10 years

WINEMAKING AND AGEING

Fermentation vats	Stainless steel
Fermentation temperature	28° Celsius
Length of fermentation	15 days
Length of skin maceration	15 days
Malolactic fermentation	Yes
Aged in	French oak barriques (225lt). 33% new and balance 2–3 years old
Ageing period	18 months

TASTING NOTES

March 2005 tasting notes of Italian wine critic Paolo Baracchino, translated from the Italian:

“Ananda di Toscana 2003 is a wine made by American wine broker Judy Beardsall together with esteemed consulting oenologist Alberto Antonini.

The first year produced was 2001, while in 2002 no wine was produced.

The 2003 shows an intense ruby red color with a purple rim.

The nose is intense, dense and intriguing, almost exciting in the presence of its notes of saddle leather and with aromas ranging from black cherry to cocoa powder, mint, eucalyptus, as well as spices of black pepper, cinnamon and cloves. Further pleasing faint notes of plum, violet and a whiff of cigar box and licorice follow.

In the taste, there is a surprising explosion of fruit, especially black cherry...a mouthful with a layered intensity, with good balance of alcohol and acidity.

The tannins are sweet, velvety, broad and encompassing. Medium-bodied, with a good balance and doubtless will improve in bottle.”



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