



AV AnticheVigne

Red IGP

AGRONOMIC SPECS

Grapes: Magliocco (Arvino) Greco Nero.

Exposure: Southeast.

Altitude: 500 m.t.s.

Soil typology: Sandy topsoil texture.

Plant density: 4000-5000 plants /Ha.

Raising system: Spurred cordon.

Production/Ha: 60-70 q.li.

Harvest time: First week of October.

Vineyard average age: 7-10 years.



750 ml

ENOLOGIC SPECS

Typology: IGP Calabria.

Harvest making: Manual with selection of grapes.

Fermentation temperature: 18° C.

Fermentation time: 12 days.

Ageing: Steel.

Alcohol: 12 -12,5 % Vol.

Colour: Ruby red with a tinge of violet.

Nose: Intense note of red fruits like blackberry and blueberry with a complex and wide aromatic picture.

Palate: Pleasant and persistent approach with well-balanced tannins.

Service temperature: 18° C.

Together with: Light sauces & pasta, meats and cheeses with a delicate flavor, cold cuts, fried fish and pizza.