



ANTICHEVIGNE



## **IUVENIS** *I.G.P. Calabria*

### **AGRONOMICS 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: 10-15 years.



750 ml

### **ENOLOGIC SPECS**

Typology: IGP Calabria.

Harvest Time: Manual with choice.

Fermentation Temperature: 15° C.

Fermentation time: 96 hours on skin, 96 hours without skin.

Ageing: Steel.

Alcohol: 12 -12,5 % Vol.

### **ORGANOLEPTIC SPECS**

Colour: Ruby red with a tinge of violet.

Nose: Intense note of red fruits, with predominance of raspberry, blueberry and blackberry. It offers a complex aromatic range.

Palate: Smooth, with a delicate structure and a final elegant hint, which brings out its taste

Service Temperature: 12°-18° C.

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