



ANTICHEVIGNE



**SAVUTO CLASSICO**  
*Red Savuto DOC/DOP*

**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: Second half of October.

Vineyard average age: 20-25 years.



750 ml/ 375 ml

**ENOLOGIC SPECS**

Typology: DOC/P Savuto Classico.

Harvest : Manual with selection of grapes.

Fermentation temperature: 18° -20° C.

Fermentation time: 15 days.

Ageing: 6-8 months in tonneaux then 6 months in bottle.

Alcohol: 13 -13,5 % Vol.

**ORGANOLEPTIC SPECS**

Colour: Deep ruby red.

Nose: Intense and lasting with hints of black cherry, black currant and berries. Notes of wild violet, spices and balsamic complete the aromatic picture of a wide complexity.

Palate: Typical and intense. Dry and smooth with a fruity full end. Supported by good acidity and by austere quality of tannins that evolve over time to a complex intense and consistent balance.

Service temperature: 18°-20° C.

Together with: Roasts, grilled meats, spicy and seasoned cheese.