



ANTICHEVIGNE



AV AnticheVigne

White IGP

AGRONOMICS SPECS

Grapes: Pecorello, Greco Bianco.

Exposure: Southeast.

Altitude: 500 m.t.s.

Soil typology: Sandy topsoil texture.

Plant density: 5000plants /Ha.

Raising system: Spurred cordon.

Production/Ha: 80 q.li

Harvest time: Second half of September

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: 20 days.

Ageing: Steel.

Alcohol: 12 -12,5 % Vol.

ORGANOLEPTIC SPECS

Colour: Lively straw yellow.

Nose: intense bouquet of ripe white fruits, yellow peach with hints of spices.

Palate: Dry wine, fresh and well balanced.

Service temperature: 10°-12° C.

Together with: It is the perfect choice for main dishes, like risotto, fish and white meat.