



**ANTICHEVIGNE**



## ***AV AnticheVigne*** *Rosato IGP*



750 ml

### **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.

### **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: Notes of peach flowers.

Nose: Bouquet fruity intense and persistent with hints of cherries and berries.

Palate: Fresh, full-flavored.

Service temperature: 10°-12° C.

Together with: Fish and cheeses.