



ANTICHEVIGNE



GIDA

Rose Savuto DOC/DOP

AGRONOMIC SPEC

Grapes: Magliocco (Arvino), Greco Nero.

Exposure: South East.

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/ 375 ml

ENOLOGIC SPECS

Typology: DOC/P Savuto.

Harvest: Manual with selection of grapes.

Fermentation temperature: 15° C.

Fermentation time: 25 days.

Ageing: steel.

Alcohol: 12 -12,5 % Vol.

ORGANOLEPTIC SPECS

Colour: Pale pink with a light violet tinge.

Nose: Intense. A light fragrance of red fruits with a predominance of cherries and beautiful floral notes.

Palate: A lively and persistent approach with a well balanced note of acidity. Fresh at the palate.

Service temperature: 10°-12° C.

Paired with: Delicate dishes of meats and fish. Recommended for sushi.