



ANTICHEVIGNE



TERRA di GINESTRE

White Savuto DOC/DOP

AGRONOMIC SPECS

Grapes: Mantónico, Pecorello, Greco Bianco.

Exposure: Southeast.

Altitude: 750 m.t.s.

Soil typology: Sandy topsoil texture.

Plants density: 5000 plants /Ha.

Raising system: Spurred cordon.

Production/Ha: 80 q.li.

Harvest time: Second half of September.

Vineyard average age: 10-15 years.



750 ml/ 375 ml

ENOLOGIC SPECS

Typology: DOC/P Savuto.

Harvest making: Manual with selection of grapes.

Fermentation temperature: 15° C.

Fermentation time: 25 days.

Ageing: Steel.

Alcohol: 12,5 -13 % Vol.

ORGANOLEPTIC SPECS

Colour: Lively straw yellow.

Nose: Pleasant, flowery with delicate notes of white peach and exotic fruits.

Palate: Sapid, with a full freshness. Smooth with persistent sensations of flavour and aroma.

Service temperature: 10°-12° C.

Together with: Risotto, fish and white meat.