



CANTINE LAVORATA
Italia



Anfisy Bianco

Classification

Typical Geographical Indication Calabria

Grape variety

Ansonica, Malvasia, Guardavalle

Vineyards

Southern coast of Calabria overlooking the Ionian Sea, with vineyards located at an altitude of approximately 300-350 meters above sea level

Soil

Clay soil

Harvest

Mid-August to mid-September. Strictly hand harvested

Vinification

White vinification with cold fermentation

Refinement

Storage in stainless steel containers

Analytical data at bottling

Following microfiltration, bottled with isobaric filling.

Alcohol content

12,5%

Total acidity

6 g/l

Tasting and sensory analysis

Visual analysis: straw yellow color, brilliant; medium consistency

Olfactory analysis: intense, quite complex, releases different perfumes floral with jasmine, yellow rose and hints of chamomille and fruity with ripe pear and white melon, citrusy notes of yellow grapefruit and tropical like ananas, kiwi. There is an evident mineral note of saltiness.

Taste-olfactory analysis: dry, warm, and soft; decisively fresh and good sapidity; medium body, balanced.

Palate: intenso, persistent, fine, harmonious, tipycal.

Serving temperature: 8 -10 °C