



CANTINE LAVORATA  
*Italia*



## Anfisy Rosso

### Classification

Typical Geographical Indication Calabria

### Grape variety

Calabrese, Sangiovese e Malvasia Nera

### Vineyards

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

### Soil

Calcareous clay soil

### Harvest

Early-September to early-October. Strictly hand harvested

### Vinification

Red 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

5,5 g/l

### *Tasting and sensory analysis*

**Visual analysis:** ruby red color with purple reflections, limpid, and consistent.

**Olfactory analysis:** intense, quite complex and fine, with fruity notes like black mulberry blackberries, prune, blackcurrant and cherry, and with floral notes like tulip. It presents mineral and vegetables notes.

**Taste-olfactory analysis:** dry, warm, and soft; with a good freshness, moderate tannins, quite sapidity; full and balanced body.

**Palate:** intense, quite persistent, fine, quite harmonious and typical.

**Serving temperature:** 16 °C