



CANTINE LAVORATA

Italia



Greco Nero

Classification

Typical Geographical Indication Calabria

Grape variety

100% Greco Nero

Vineyards

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

Soil

Calcareous clay soil

Harvest

Mid-September to mid-October. Strictly hand harvested

Vinification

Red vinification with cold fermentation

Refinement

Following fermentation in stainless steel containers, where it rests for over one year, aged for a minimum of 2 years in chestnut barrels.

Analytical data at bottling

Following microfiltration, bottled in isobaric environment.

Alcohol content

14,5%

Total acidity

5 g/l

Tasting and sensory analysis

Visual analysis: ruby red color with violet reflections, practically compact, limpid, and consistent.

Olfactory analysis: intense and tending towards rich, with fruity scents, such as ripe black cherry, plum jam, dried fruit, but also floral scents, such as dried red rose, as well as clear hints of underbrush, wet leaves, scents of mineral clay, the pleasant spiciness of cinnamon, roasted coffee, notes of leather and pelts.

Taste-olfactory analysis: dry, very warm, and soft; good acidity, rich but velvety tannins, good sapidity; full and balanced body.

Palate: intense, extremely long-lasting, delicate, harmonious, exemplary.

Serving temperature: 14 °C