



LE ANFORE®

Anfora Rossa Premium



GRAPES

Red grapes



ALCOHOL LEVEL

11,5% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The stems are separated from the grapes, which are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The juice is left to macerate on the skins for about a week in rotating temperature controlled stainless steel vinifiers at a temperature of about 28 - 30° C. After the alcoholic fermentation is over, the wine undergoes also the malolactic fermentation, a process that lowers total acidity and makes wine seems rounder and fuller in flavour.

COLOUR

The wine displays a light ruby-red colour.

BOUQUET

Fascinating bouquet because of its freshness and its delicious vinosity in combination with a delightful abundance of fruity tones.

FLAVOUR

Appealingly dry flavour but fresh and with a well balanced harmonious fruit and a delicate almondy vein in the finish.

SERVING TEMPERATURE

To be served at 16° C. (61° F.).

FOOD MATCHES

Its pleasantly light, fruity style makes it an elegant accompaniment to entrees and simply prepared white meat dishes. Deliciously complementing pastas, it is also ideal as an aperitif.