



Calabrese originates from a long experimentation on Calabrese, an ancient native black vine, widespread in the Southern part of Calabria. Vinified in purity, it produces a wine with good structure and the typical cherry red color, dry and pleasantly acid.

Good and complex aromatic component. Monovarietal wines have fine aromas and a good softness.

Calabria IGT rosso Calabrese

GRAPE VARIETIES

Calabrese

WINEMAKING

The grapes, hand harvested in the beginning of October, undergo a long maceration on the skins.

AGEING

After just 7 months in stainless steel tanks, the wine is bottled, thus preserving the original grapes' fruitiness.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Dark red color with bright purple hues, a wine with complex aromas of red fruits, black cherries, plums and black pepper. The taste is fresh, pulpy and solar with very smooth and caressing tannins.

GASTRONOMY

Excellent with all the tasty and typical Mediterranean dishes.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

