



White berried grapes in Valtellina are quite rare. “Calis” is actually produced with the Pignola red berried grape from Valtellina, vinified in white. Pignola is an indigenous grape which can be found only in the Villa di Tirano and Bianzone municipalities (Sondrio, N Lombardy), and it is very well suited to white winemaking.

The flesh of the Pignola berries is perfectly white and a slight pressing allows to obtain a colorless must. 15% of Sauvignon blanc grapes is added just before bottling. “Calis” is persistent and intense to the nose, with fresh and floral aromas, and it is soft and pleasantly dry on the palate.

## *Vino Bianco "Calis"*

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### GRAPE VARIETIES

*Pignola vinified in white, Sauvignon blanc*

### WINEMAKING

*Manual selection of the grapes, soft pressing, cold settling, static inoculum yeasts, fermentation in small stainless steel tanks, aging in stainless steel and French barriques of second passage.*

### AGEING

*9 months ageing before bottling.*

### ANALYTIC DATA

*Alcohol content: 13.1 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Product characterized by an intense and fruity scent but with the unique and elegant flavor of a significant and persistent red wine.*

### GASTRONOMY

*Perfect with cold cut appetizers, white meats, cold pasta with vegetables, caprese salad, pizza.*

*Serving temperature 8-10 °C*

#### AVAILABLE FORMATS

*75 cl*

