

Nerone di Calabria

Calabria IGT Red



Produced with Sangiovese and Nerello Calabrese vines, chosen on steep and sunny Calabrian hill (about 600/700 metres high), and fardily gathered so to get the highest aromatic concentration. Producing according to the old fashion with a 96 hours maceration and fermented in a small oak butts, we obtained a vine with alcoholic strenght of about 14°, an overall acidity of 7 grams per litre, a 3,3 pH, a very low volatile acidity of 0,4 grams per litre.

Name: IGT Calabria Red “Nerone di Calabria”

Vines: Nerello Calabrese 70%, Sangiovese 30%

Vinification: 96 hours maceration and fermentation in oak barrels

Soil: Medium mixture

Alcool: 14 % Vol.

Serving temperature: 15°C

Bottle: Bordolese 75cl; Magnum 1,5l; Jeroboam 5l

Food pairing: It accompanies the typical dishes of the Calabrian cuisine, red meat, spicy, hot and aged cheeses. A successful experiment: the rice, onion, butter, olive oil, shredded pecorino cheese, meat broth

Organoleptic properties: Deep ruby color, very thick, hard transparency if looked backlight, with elegant, noble and dense tannins. Oxygening it, you can feel intense and persistent vinous aromas, very spicy

