

CALECARA

APPASSIMENTO VINO ROSSO ITALIANO



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| Wine type: | Red wine |
| Grapes: | Negroamaro, Sangiovese, Other Red Grapes |
| Appellation: | Vino Rosso Italiano, Passito |
| Production area: | Italy |
| Cellaring: | 3 years |
| Bottle size: | 750 ml |
| Serving temp.: | 18 - 20° C |
| Alcohol content: | 14% Vol. |

Colour: Deep purple red.

Fragrance: Fragrant bouquet of ripe fruits, red currant jam and raspberries.

Taste: Full bodied and well balanced taste, with a perfect acidity.

Pairing: It perfectly pairs with pasta dishes, parmigiana, meatballs, roasted red meats and hard cheeses.

VINIFICATION:

After destemming, the grapes are not crushed. Fermentation takes place in stainless steel tanks at a controlled temperature of 23°C for approximately 10 days. Both remontage and delastage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.

