

NERONE DI CALABRIA



PRODUCING COUNTRY: Italy | Calabria

Chosen on the steep and sunny Calabrian hill (about 600/800 metres high), and gathered in a way so as to get the highest aromatic concentration. Produced according to the old fashion, with a 48 hours maceration and fermented in small oak butts.

VINES: 30% Sangiovese – 70% Nerello Calabrese

SOIL: Medium mixture

CHARACTERISTICS:

Of a deep, very thick ruby color, and of hard transparency if not looked against reflected light. The Nerone possesses elegant, noble and dense tannins. When oxygenated, you can smell deep, persistent and very spiced flavors. The “Nerone di Calabria” challenges the most fastidious palates, satisfying them in full, especially when matched with red meat, grilled food, gravies, cold cuts and ripe cheeses.

Serve chill under 15°

ALCHOL CONTENT: 14%