



i Territoriali

▲▲▲

106

Appellation / Calabria IGT Rosso

Soil / Medium texture

Grapes / Gaglioppo - Magliocco - Syrah

Time of harvest / Last ten days of September - half October

Picked / By hands

Vinification / In stainless steel with maceration on the skins at controlled temperature for 7/9 days

Ageing / Six months in stainless steel and six months in barrique and tonneau

Alcoholic content / 14% Vol

Pairings / Red and white meat dishes, cheeses with long ageing

Best served / 18-20° C

Bottle size / 75 cl

enotria
▲▲▲