

Nasciri

Country: Italy

Region: Calabria

Grape(s): Calabrese Nero

Producer: Domenico & Francesca Rinaldis

Farming: Organic Certified

2018 Nasciri Calabrese Nero

Nasciri Azienda Agricola is run by Domenico and Francesca in the Calabrian countryside, near Gerace. The two have 20 hectares total, with 7 under vine, where farming with organic agricultural methods was not only an internal decision, but a natural need dictated by the land they so love. Through the use of various permaculture and biodynamic principles, they adapt their farming style to climate conditions and soil variation. Always open to experimentation, they never miss an opportunity to try new techniques that can improve the health of the vines, and positively impact the environment around them. With help in the cellar from oenologist Claudia Galterio, they strive to make beautiful wines without addition of substances, or subtraction of character.

The 2018 Calabrese Nero is unlike all the previous vintages made of this wine. Instead of the rich, bricky texture of the past, the 2018 only had 8 days of skin maceration, and therefore is much lighter on its feet. Grown from rich clay based soils, this wine is wild and expressive, with a ton of flakey sediment at the bottom of each bottle. The wine is aged all in stainless steel, is unfinned, unfiltered and with the addition of minimal sulfur.

VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- Wine spends 8 days on its skin, 1 year in stainless steel
- The wine is unfinned, unfiltered, with minimal sulfur addition

TASTING NOTES: Bouquet: Intense plum fruit, earth, and heat. On the palate, the wine is medium bodied, with a slightly oxidized quality. It is round and smooth with flavors of plum, sundrenched clay, and spice.