



VINU i' CASA Rosso

Vine: Calabrese Nero 90%, Gaglioppo 5%, Greco Nero 5%

Production: 4000 plant per hectar/ 40 ql per hectar

Method of production: organic/byodynamic

We do not use selected yeasts, nor other enological or additives that could influence the wine in its natural development

Alcohol Vol: 13 %

Vintage: 2019

Tot. Sulphites: 19 mg/L

Appellation: Red wine/ organic certification on the label

Vinification: soft chushing with destemming, 4 days skin contact, 18 month in steel tanks before bottling

Characteristics of the vintage/variety: no rain

Colour: garnet red

Smell: black fruits, prune, dried figs

Taste: medium acidity, dry tannins

Serving temperature: 14-16 °C

Best with: aperitif, red meat, pork, vegetables, first courses plates