

CALETRA

MAREMMA TOSCANA DOC

APPELLATION	Maremma Toscana DOC
GRAPE VARIETY	Sangiovese, Cabernet, Merlot
VINTAGE	2018
ALCOHOL CONTENT	14% Vol

WINE-MAKING

MACERATION	14 days
FERMENTATION	A controlled temperature not above 28°C (82°F)
AGING IN WOOD	Minimum 12 months in French barriques
BOTTLES PRODUCED	7000
BOTTLING PERIOD	July 2022

VINEYARD

AREA OF PRODUCTION	Colli di Marsiliana, winery's vineyards
AVERAGE ALTITUDE	90-100 mt
SOIL TYPE	Clay based, medium-textured
GRAPE YIELD	8 tons/hectare
PLANT DENSITY	4000 vines/ha

TASTING NOTES

An intense ruby red color with purple hues. Intense aromas of red fruit, vanilla, dark chocolate and oak, as well of nuances of sweet spices give it complexity. An excellent equilibrium between tannins and acidity. An extraordinary smoothness and a lasting finish.

FOOD PAIRING

A perfect accompaniment to red meats such as flame grilled filet mignon, slow rustic stews and aged cheese.

