

Masino

NERO DI CALABRIA

IGP CALABRIA - 2017



Grapes	100% Nero di Calabria o Calabrese
Production Area	Cariati (CS)
Surface of the vineyard	12,5 Acres
Altitude of the vineyard	150 meters above sea level
Training system	Spured cord
Plant density	2.185 Stains for acre
Production for acre	28,5 Quintals for acre
Yield of grapes in wine	60%
Harvest period	September
Vinification system	Maceration on the skins for 16/18 days
Alcoholic fermentation	In stainless steel
Malolactic Fermentation	Completely carried out in barriques
Refining	In barriques for twelve months, then further refinement in bottle for six months
Alcohol content	13,0 - 14,5 % Vol.
Total acidity	5,00 - 6,00 grams / liter
pH	3,50 - 3,60
Dry extract	33 - 35 grams / liter
Residual sugar	5 - 6 grams / liter
Organoleptic description	<i>Color:</i> Intense ruby red <i>Smell:</i> Balsamic notes of aromatic herbs and fruits aromas of blackberries and amarene <i>Taste:</i> Rich and deep, characterized by softness and delicate tannins with good taste
Recommended combinations	Give the best itself with meat in bitter-sweet sauce
Packing	Bottle: Dark glass "Bordolese - Decò" type Seal: Heat shrink capsule
Formats	750 ml



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il senso della Calabria