

Tumàsu

GAGLIOPPO e CALABRESE

IGP CALABRIA - 2016



Grapes	50% Gaglioppo - 50% Nero di Calabria o Calabrese
Production Area	Cirò (KR)
Surface of the vineyard	4,95 Acres
Altitude of the vineyard	150 meters above sea level
Training system	Spured cord
Plant density	2.025 Stains for acre
Production for acre	20,25 Quintals for acre
Yield of grapes in wine	60%
Harvest period	Nero di Calabria o Calabrese: in the first ten days of September Gaglioppo: in the third decade of September
Vinification system	Prefermentative cryomaceration for six hours at 10°C Gaglioppo: maceration on the skins for 6/8 days Nero di Calabria o Calabrese: maceration on the skins for 14/16 days
Alcoholic fermentation	In stainless steel for both vines
Malolactic Fermentation	Completely carried out in new barriques for both vines
Refining	Twelve months in french oak barriques then in bottle for about 30 months
Alcohol content	13,5 - 14,5 % Vol.
Total acidity	5,00 - 6,00 grams / liter
pH	3,50 - 3,60
Dry extract	30 - 35 grams / liter
Residual sugar	5 - 6 grams / liter
Organoleptic description	<i>Color:</i> Intense red with purple reflections <i>Smell:</i> Perfumes as very wid aromatic spectrum, notes of ripe blackberry and vanilla <i>Taste:</i> Round, soft and enhancing. Persistent and spicy with strong but aggregate tannins
Recommended combinations	Give the best itself with hunting and seasoned cheeses
Packing	Bottle: Dark glass "Bordolese - Decò" Sigillo: Heat shrink capsule
Formats	750 ml



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il senso della Calabria