

## Calio

Terre Siciliane  
Indicazione Geografica Protetta



**Wine type** red – Terre Siciliane IGP

**Grapes** 50% Nerello Cappuccio, 50% Nero d'Avola

**Area of production** Agrigento area, south west Sicily

**Soil type** sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

**Altitude of vineyards** from 200 m to 600 m a.s.l.

**Average age of vines** 15 years

**Training system** predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

**Plants/hectare** 4000 – 5000

**Yield/hectare** 10 tonnes

**Harvest** last week of September and first of October

**Pre-maceration** cold maceration (4°C) for 48 hours

**Fermentation** small steel and cement tanks at 18°C with 4 daily pumping over

**Maceration** 5 days in total

**Malolactic fermentation** totally carried out

**Ageing** 4 months in cement casks

**Bottle ageing** 3 months before release

**Serving temperature** 16°C

**Suggested glass type** medium balloon-shaped glass for red wine (not aged)

### Tasting notes

**Colour** deep ruby red with extraordinary glints of brilliant violet;

**Bouquet** a real burst of fresh and fragrant sensations, strawberry and cherry alternating with notes of sage, thyme, rosemary, violets, nutmeg and ink, all sharp and well-defined;

**Taste** it stands out for its good structure combined with a lot of fruit and liveliness. In the palate it is very lengthy, refined and with smooth tannins;

**Food pairing** a rich wine which goes well with both fish (tuna, swordfish and grilled ricciola) and meat (pork loins, T-bone steaks, spicy and smoked cold meats). Also perfect for Happy hours, with medium-aged cheese, vegetables roasted on the barbecue and sausage pizza.