

ESPRIT DU VIN

'An occasion for every wine'

Calanco I.G.T. Umbria Rosso



Winemaker's Notes

Harvesting takes place in mid-October, when the grapes have reached their maximum potential. Fermentation in cement tanks at 27°C for 8 to 10 days, and further macerating for 10 to 15 days. After racking and malolactic fermentation it rests in French oak barrels for 13 to 16 months. After a further period of 3 to 4 months in tanks, it is bottled and left to rest another 12 to 14 months before being put on sale. A wine of notable aging potential, it does not fear time, which on the contrary enhances its characteristics.

Description

A deep ruby red with purple tints, it has scents of red fruits, redcurrants, raspberries and bilberries along with spicy and balsamic notes in the glass. The taste is intense and elegant, and the typical Cabernet spiciness becomes a gentle flavour of paprika. A smooth, mellowed tannin gives a long-lasting soft silky finish with a delicate hint of vanilla.

Serving Suggestion

It is well suited to main courses of stewed and braised meat, very good too with hard cheeses and those that mature slowly.

Spec Sheet

Vineyard	Orvieto - Umbria
Varietal	Sangiovese 65%
	Cabernet Sauvignon 35%
Appellation	Umbria - Spicca
Vintage	2011
Body	Full
Alcohol %	15%