PRIMITIVO ROSATO I.G.P.

Wine type:	Red wine (Rosé)
Grapes:	Primitivo
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	10 - 12° C

Production area:	Apulia, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	10 - 12° C
Alcohol content:	12,5% Vol.

Colour:	Pink with luminous reflections.	
Fragrance:	Hints of flowers and red fruits such as cherries and raspberries at the beginning of ripening.	
Taste:	Soft with a calibrated freshness that leads to a pleasant finish with evident fruit.	
Pairing:	It perfectly pairs with fish dishes, seafood, battered vegetables and mixed appetisers.	

VINIFICATION:

CALECARA

PRIMITIVO ROSATO

PUGLIA

Indicazione Geografica Protetta

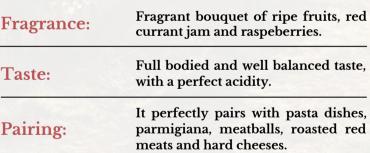
PRODOTTO IN ITALIA

After harvesting, the grapes are pressed and undergo a short cold maceration of 5-6 hours. Extracting the delicate scents and flavours of the rosé wine becomes a top priority before soft pressing. Fermentation follows at a controlled temperature of 15-16°C. Maturation in steel for 3 months.



APPASSIMENTO VINO ROSSO **ITALIANO**

Wine type:	Red wine
Grapes:	Negroamaro, Sangiovese, Other Red Grapes
Appellation:	Vino Rosso Italiano, Passito
Production area:	Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14% Vol.
Colour: Do	eep purple red.
Fr	agrant houquet of rine fruits red



VINIFICATION:

After destemming, the grapes are not crushed. Fermentation takes place in stainless steel tanks at a controlled temperature of 23°C for approximately 10 days. Both remontage and delastage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce a second fermentation.



CALECARA

APPASSIMENTO

Vino Rosso Italiano PRODOTTO IN ITALIA

PRIMITIVO PUGLIA I.G.P.

Wine type:	Red wine	
Grapes:	Primitivo	
Appellation:	Puglia IGP	
Production area:	Apulia, Italy	
Cellaring:	4 years	
Bottle size:	750 ml	
Serving temp.:	18 - 20° C	
Alcohol content:	13,5% Vol.	
Colour:	Ruby red with violet hues.	
Fragrance:	Fragrant with hints of cherries and small red fruits, such as currants and raspberries.	
Taste:	Round and enveloping on the palate, with a fresh finish and silky tannins.	

It perfectly pairs with tenderloin, Pairing: meatballs in sauce, stew and parmigiana.

VINIFICATION:

CALECARA

PRIMITIVO PUGLIA

Indicazione Geografica Protetta

PRODOTTO IN ITALIA

After harvesting, the grapes are destemmed and the crushed grapes are fermented in stainless steel at a controlled temperature of 22-24°C for 8 days. Precious daily pumping over provides the extraction of the typical features of the grape variety. Malolactic fermentation takes place immediately afterwards. Refinement lasts 5 months.



PRIMITIVO DI MANDURIA D.O.P.

Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Manduria DOP
Production area:	Manduria, Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14% Vol.

Colour:	Ruby red with garnet highlights.	
Fragrance:	Intense bouquet of black berry fruits with notes of liquorice and coffee.	
Taste:	Strong taste, with velvety, enveloping tannins. Persistent finish of jam and spices.	
Pairing:	It perfectly pairs with cuts, grilled meats and pasta with important sauces.	

VINIFICATION:

CALECARA

PRIMITIVO DI MANDURIA

Denominazione di Origine Protetta

PRODOTTO IN ITALIA

The harvest is carried out with cool temperatures that preserve the typicality of the vine. After harvesting, the grapes are destemmed and the crushed grapes are fermented in steel at a controlled temperature of 25°C for 8-10 days. Maceration on the skins lasts 15-18 days to optimise the delicate extraction of tannins and anthocyanins. 3 months in American oak barriques and 6 months in steel.



COLLEZIONE

APPASSIMENTO PRIMITIVO PUGLIA I.G.P.

Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	4 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	14,5% Vol.
Colour:	Intense ruby red.

Coloul:	Intense ruby red.	
Fragrance:	Aromas of ripe fruit reminiscent of black berry jam, such as black cherry and blueberry and nuances of vanilla.	
Taste:	Full body and great structure, with enveloping tannins. Long and persistent finish.	
Pairing:	It perfectly pairs with tenderloin, meatballs in sauce, stew and parmigiana.	

VINIFICATION:

After destemming, the grapes are gently crushed, allowing the skins to remain intact and promoting colour extraction. Fermentation takes place at a controlled temperature of 22-25°C for 10 days. In order to obtain maximum aromas and tannins, malolactic fermentation takes place. Maturation in French and American barriques.





COLLEZIONE

PRIMITIVO DI MANDURIA D.O.P.

Wine type:	Red wine
Grapes:	Primitivo
Appellation:	Manduria DOP
Production area:	Manduria, Apulia, Italy
Cellaring:	6 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C

Colour:	Ruby red with garnet highlights.
Fragrance:	Intense bouquet of black berry fruits with notes of liquorice and coffee.
Taste:	Strong taste, with velvety, enveloping tannins. Persistent finish of jam and spices.
Pairing:	It perfectly pairs with cuts, grilled meats and pasta with important sauces.

14% Vol.

VINIFICATION:

Alcohol content:

The harvest is carried out with cool temperatures that preserve the typicality of the vine. After harvesting, the grapes are destemmed and the crushed grapes are fermented in steel at a controlled temperature of 25°C for 8-10 days. Maceration on the skins lasts 15-18 days to optimise the delicate extraction of tannins and anthocyanins. 3 months in American oak barriques and 6 months in steel.





PRIMITIVO DI MANDURIA

Denominazione di Origine Protetta

PRODOTTO IN ITALIA