

CALECARA

PRIMITIVO ROSATO I.G.P.



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| 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 |
| 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:

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.



CALECARA

APPASSIMENTO VINO ROSSO ITALIANO



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| 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: Deep purple red.

Fragrance: Fragrant bouquet of ripe fruits, red currant jam and raspberries.

Taste: Full bodied and well balanced taste, with a perfect acidity.

Pairing: It perfectly pairs with pasta dishes, parmigiana, meatballs, roasted red meats and hard cheeses.

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

PRIMITIVO PUGLIA I.G.P.



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|------------------|---------------|
| 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.

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

VINIFICATION:

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.



CALECARA

PRIMITIVO DI MANDURIA D.O.P.



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| 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:

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.



CALECARA

COLLEZIONE

APPASSIMENTO PRIMITIVO PUGLIA I.G.P.



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|------------------|---------------|
| 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.

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.



CALECARA

COLLEZIONE

PRIMITIVO DI MANDURIA D.O.P.



| | |
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| 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.

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