



La Calla

COLTIVATA CON PASSIONE

APPASSIMENTO ROSSO PUGLIA I.G.T.



| | |
|------------------|-------------------------------|
| Wine type: | Red wine |
| Grapes: | Merlot, Primitivo, Negroamaro |
| Appellation: | IGT |
| Production area: | Apulia, Italy |
| Cellaring: | 3 - 4 years |
| Bottle size: | 750 ml |
| Serving temp.: | 18 - 20° C |
| Alcohol content: | 14,5% Vol. |

Colour: Intense deep red colour.

Fragrance: The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins.

Taste: The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature.

Pairing: It perfectly matches with grilled, game meats; also with rich soups and aged cheeses.

VINIFICATION:

The "Appassimento" method is a millenary technique that is used to dehydrate the grapes to reach a higher sugar level and alcohol content. This process allows the concentration of the aromas and enhances the complexity of the wine. Withering is obtained cutting the grape shot but leaving the grapes on vines. Grapes are then pressed and the fermentation starts; the skins are left in the must for a long period to extract flavors. Subsequently the wine is left in oak for a few months.





La Calla

COLTIVATA CON PASSIONE

NERO D'AVOLA SICILIA D.O.C.



| | |
|------------------|---------------|
| Wine type: | Red wine |
| Grapes: | Nero d'Avola |
| Appellation: | DOC |
| Production area: | Sicily, Italy |
| Cellaring: | 4 years |
| Bottle size: | 750 ml |
| Serving temp.: | 18 - 20° C |
| Alcohol content: | 13,5% Vol. |

Colour: Intense red colour.

Fragrance: The bouquet is slightly spicy with notes of dried figs and plums.

Taste: The palate is round with well integrated tannins and notes of black berry, vanilla and licorice.

Pairing: Great wine for roasted or grilled meats, game and hard cheeses.

VINIFICATION:

At the beginning of October the perfect ripeness of grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the pietole of grapes but leaving them on the vine for about 15 days, during this period the 50% of their weight vaporizes. The hand-picked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left barrels for a few months.





La Calla

COLTIVATA CON PASSIONE

PINOT NERO PROVINCIA DI PAVIA I.G.T.



| | |
|------------------|------------------------|
| Wine type: | Red wine |
| Grapes: | Pinot Nero |
| Appellation: | Provincia di Pavia IGT |
| Production area: | Lombardy, Italy |
| Cellaring: | 3 - 4 years |
| Bottle size: | 750 ml |
| Serving temp.: | 18 - 20° C |
| Alcohol content: | 13,5% Vol. |

Colour: Intense red colour.

Fragrance: The bouquet is slightly spicy and fruity with notes of berries, such as blackberries, blueberries and mulberries.

Taste: On the palate it is intense and the finish is rounded and fruity with well integrated tannins.

Pairing: It perfectly matches with roasted and grilled meats; also with grilled meats game and hard cheeses.

VINIFICATION:

Once fully ripe, grapes are withered for a few days before being crushed. The harvested and destemmed grapes are vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27° C.

