

# CALECARA



## FIANO PUGLIA I.G.P.

Wine type:	White wine
Grapes:	Fiano
Appellation:	Puglia IGP
Production area:	Apulia, Italy
Cellaring:	2 years
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

**Colour:** Bright yellow colour.

**Fragrance:** Fresh and intense bouquet with notes of citrus and tropical fruits, like melon and banana. Some saltiness and minerality.

**Taste:** On the palate it is balanced, fresh, with a good acidity and right finish.

**Pairing:** It perfectly pairs with fish, seafood, vegetable-based dishes and soft cheeses.

## VINIFICATION:

After crushing, a cold maceration of 6-8 hours takes place, to improve the aromatic extraction. It follows the soft pressing, the static clarification of the must and the fermentation. This lasts 10-12 days at a controlled temperature of 16-17 °C, to preserve freshness and aroma. Ageing takes place on its lees for about 3 months, to increase its complexity and character.



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## 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:** 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.



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## 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.

**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.



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## 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:

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.

