



**True Terroir Ltd.**

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk



## **CALIS ROSSO IGP - TENUTA LA CÀ'**

**This is Calis, a precious red.  
International by vocation but typical in  
the heart, it is a soft wine with an  
enchanting and spicy accent.**

### **Wine Making**

Drying: lasting 30/40 days of about 20% of  
the total grapes use

Selection: destemming Mashing: crushing  
Fermentation: in stainless steel, cold  
maceration at 4 ° C for 24 hours followed by  
thermo-controlled fermentation until the  
sugars are exhausted; use of selected  
yeasts. Post-fermentation maceration for  
about 7 days. Daily delastage and punching  
down throughout the process.

Ageing in wood: 18/24 months in tonneaux  
and in French oak barriques and tonneaux of  
first and second use

Blending: in March with the first waning  
moon, in 25Hl barrels

Bottling: in October with the waning moon

Aging in bottle: 6 months between 12° and  
18°C

Wine tasting Between 16° and 18°C . Wine  
with a bouquet of ripe fruit, spices and  
tobacco. Well integrated tannins, a spicy  
flavor and a fruity concentration pamper the  
palate making it suitable for red meat main  
courses, game and aged cheeses.



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<b>Country</b>	Italy
<b>Region</b>	Bardolino, Veneto
<b>Vintage</b>	2017
<b>Grape Variety</b>	Cabernet Sauvignon, Corvina, Lagrein, Merlot
<b>Alc %</b>	14,5%
<b>Barrel</b>	18 Months, 24 Months
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Aged Cheese, Beef, Beef Carpaccio, Blue Cheese, Cheese, cured meat, Game (Deer – Venison), Gorgonzola, Lamb, Lean fish, Light smoked Fish, Light Starters, Mature and hard cheese, Meats, Parmigiano Reggiano, Pizza, Red meat, Rich meat Casseroles, Sausages, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal
<b>Bottle Quantity</b>	750 ml