



**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