



True Terroir Ltd.

Unit 7C -West Road London N17 0QT

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CALIS ROSSO IGP - TENUTA LA CA'

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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Country	Italy
Region	Bardolino, Veneto
Vintage	2017
Grape Variety	Cabernet Sauvignon, Corvina, Lagrein, Merlot
Alc %	14,5%
Barrel	18 Months, 24 Months
Organic & Biodynamic	Yes
Food & Wine Matching	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
Bottle Quantity	750 ml