

CALETRA 2016

Appellation: DOC Maremma Toscana

Vintage: 2016

Number of bottles produced: 11,500

Bottling period: April 2018

Grape Variety: Sangiovese, Cabernet e Merlot

Fermentation: A controlled temperature not above 28°C, 82° F

Maceration: 14 days

Aging in wood: 12 months in French barriques

Alcohol content: 14.00% Vol

Area of Production: Colli di Marsiliana, winery's vineyards

Average Altitude: 90-100 mt

Soil type: Clay based, medium-textured

Grape yield: 8 tons/hectare.

Plant density: 4000 vines/ha



Tasting notes

An intense ruby red color with purple hues. Intense aromas of red fruit, vanilla, dark chocolate and oak, as well of nuances of sweet spices give it complexity. An excellent equilibrium between tannins and acidity. An extraordinary smoothness and a lasting finish.

Food pairing

It is a perfect accompaniment to red meats such as flame grilled filet mignon, slow rustic stews and aged cheese.