Narada

Red *in barrique*

Palizzi IGT Bio

Anaràde were women with feet of a mule. Hidden during the day, Anaràde came out at night to feast on people. Thus, to protect the village, the inhabitants of Roghudi would seal the door facing Agriddhèa and the Plache at night. Anaràde rode astride an elderberry branch.

Variety

Nerello Mascalese 20%, Calabrese 40%, Alicante 35%, Syrah 5%

Production area

Southern Calabria, Agro di Palizzi - Capitano Ziccone locality, West of Capo Spartivento

Territory location

Altitude 200/300 m a.s.l., hilly terrain, sandy clay soils.

Vineyard

Terraced with Southern exposure. Spur Pruning (Cordon) training system. A density of 5.000 vines per hectare with a yield of 40 q/ha.

Harvest

Handpicked in mid-september

Winemaking

Firstly, the grapes are gently de-stemmed and pressed. Subsequently, the grapes are left to macerate for seven days at controlled temperature with frequent pump-overs and delestage to allow the extraction of flavouring and colouring agents. After further gentle pressing, the alcoholic fermentation continues in thermo-conditioned stainless steel tanks. Once the fermentation is finished, the wine is decanted and completes its malolactic fermentation and maturation in stainless steel tanks. After, the wine ages for about 10 months in 500-litre tonneaux. Ultimately, the wine ages in bottle for a minimum of 6 months.

Tasting notes

The colour is deep red. Its aroma is refined with clear nuances of vanilla, ripe fruit, and spices. The taste is noteworthy, pleasantly harmonic, and persistent.

Pairing

Given its characteristics it goes well with roast, grilled and braised meats, well-seasoned and strong-flavour cheeses. Also ideal on its own to conclude a meal.

Ideal serving temperature

Between 18° and 20° C

Alcohol strength by volume

14,5 %

Bottle contents

75 cl

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