TERRE GRECANICHE

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Catoi

Red

Palizzi IGT Bio

Catoi are the traditional basement cellars in the Village of Palizzi where farmers stored wine barrels and work tools. Catoi wine cherishes the wisdom of generations of farmers who, on the hills of Palizzi, have always cultivated and produced some of the most renowned red wines of viticulture in Calabria.

Varietà

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

The grapes, de-stemmed and pressed, are left to macerate for seven days at controlled temperature with frequent pump-overs and delestage to allow the extraction of colouring agents and flavour. 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. Ultimately, the wine ages for a minimum of 3 months in bottle.

Tasting notes

The wine exhibits an intense red colour. The fruity aroma evokes the pleasant aromas of ripe red fruits. The taste is harmonious, soft, and persistent.

Pairing

Excellent with savoury first courses, roasted meats, and medium-aged cheeses.

Ideal serving temperature

Between 18° and 20° C

Alcohol strength by volume

13,5 %

Bottle contents

75 cl

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