TERRE GRECANICHE

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# Aranghia

## Red

Palizzi IGT Bio

Aranghìa is the name of the river that flows into the Ionian Sea near the promontory of Capo Spartivento. Aranghìa wine was born here, in the midst of land and sea, in one of the most suggestive and pristine landscapes of the Aspromonte in Greek Calabria. Aranghia benefits from the heat of the earth and the sea breeze that characterise the production area of IGT Palizzi, one of the most renowned red wines of viticulture in Calabria.

### 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

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 6 months in bottle.

### Tasting notes

The colour is deep red. Its aroma is refined, warm, archaic, and with hints of red berries.

### Pairing

Excellent with red meats, game, fish steaks and cutlets and with well-seasoned cheeses.

### Ideal serving temperature

Between 18° and 20° C

### Alcohol strength by volume

14,0 %

### Bottle contents

75 cl

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