TERRE GRECANICHE

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Spartivento

Rosè

Palizzi IGT Bio

Spartivento wine was born in the hills of Capo Spartivento promontory, on the Ionian Sea. This fine rosé wine benefits from the heath of the earth and the sea breeze of the Aspromonte Grecanico, one of the most suggestive and pristine production areas of the IGT Palizzi.

Variety

Calabrian 100%

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, without being de-stemmed, undergo a soft pressing. Static decantation then follows, allowing the extraction of the clear must. Afterward, selected yeasts are used to allow the alcoholic fermentation at controlled temperature. Once the fermentation is finished, the wine ages on fine lees and is left to rest in stainless steel tanks before being bottled.

Tasting notes

It has vivid pink colour. The aroma is slightly fruity with clear notes of blackcurrant and cherry. The taste is fresh, harmonious, and nicely persistent.

Pairing

Ideal with fish soups, baked vegetables, cereals, and legumes. Excellent for a pre-dinner.

Ideal serving temperature

Between 10° and 12° C

Alcohol strength by volume

13,0 %

Bottle contents

75 cl

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