



CALDORA

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Yume

Tre Autoctoni

Varieties: Montepulciano, Primitivo and Nerello Mascalese.

Bottle Capacity: ml 750

Production Area: Roseto degli Abruzzi, Manduria and Sambuca di Sicilia

Vinification: the grapes, after a slight withering on the vine, are handpicked and put in little baskets. Soft stalk-stripping. Cold maceration for 4 days at 4°C. Maceration-fermentation for 20-24 days at 24°C. Malolactic fermentation in barriques followed by 9-12 months maturation.

Idea of the wine: this wine is born by the union of important grape varieties of Abruzzo, Apulia and Sicily. After a long research and experimentation, we were able to find these three highly vocated grape varieties in very old vineyards. Thanks to these conditions, we were able to produce wines that represent the best expression of their land of origin in a perfect blend which boosts the enormous patrimony of autochthonous vines that we have in Central and Southern Italy

Sensory features: very deep red with garnet highlights. Very persistent with notes of cherry, plums, ripe blackcurrant, tobacco and final toasty taste. Great structure, soft, plenty of velvety tannins, very persistent with a long finish, spicy notes of vanilla and chocolate.

Best served with: excellent with red meat, game, rich sauces and cheese

Serving Temperature: 18 °C



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