



cervinago



LAMANTINO CALABRIA ROSSO IGP

Grapes

100% Lacrima (Magliocco dolce).

Altitude

600 m height above sea level.

Density and yield

5.000 plants/ha · 60 q/ha.

Training system

One bud pruned-spur cordon-trained.

Harvest

Manually. The second decade of October.

Vinification

Maceration on the skins for about 96 hours.

Spontaneous fermentation with only indigenous yeasts.

Delestages to delicately extract color and perfumes.

Aging: 12 months in small lightly toasted French oak barrels, few months in bottles before release.

Note degustative

Red wine with purple hues, impressive and aromatic wine, reminiscent of red fruits. Having an excellent structure, the wine is appropriate for aging.

Best with: red meat and mature cheese.

Serving temperature

14°-16°



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