



cervinago



CERVINAGO 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 steel tanks and 2 months in bottle.

Tasting notes

Vinous and fruity smell, delicate tannins, persistent taste.

Best with: first and second courses of meat. Ideal with cheeses.

Serving temperature

14°-16°



CERVINAGO.com