



Calosso

Calosso DOC 75 CL
2017

The Calosso D.O.C, with its intense garnet color and the aftertaste of dried grapes, conquers at the first sip. The spicy notes of green pepper combined with the fruity notes of cherry, make it pleasant and delicate.

Who is Calosso

In the Hills

ZONE

Calosso

SOIL

Clay limestone soil with sand presence

GRAPES

100% Gamba Rossa grapes

HARVEST

2017

YIELD

8 t/ha

In the Wine cellar

WINEMAKING

In traditional red

RIPENING

Beginning - mid October

WINE ACIDITY

4,5 - 5 g/l

ALCOHOLIC STRENGTH

13% vol

REDUCING SUGAR

3,5 - 4,5 g/l

In the Glass

APPEARANCE

Garnet red

SENSE

Intense spicy and balsamic aromas reminiscent of green pepper and other oriental essences, aromas of jam and cherry under spirits

PALATE

Particularly fascinating with pronounced notes of goudron on the bottom of raisin and with dry taste

TEMPERATURE OF SERVICE

18-20 degrees



ACCOMPANIMENTS

The spicy character of Calosso DOC is perfectly matched to fine and aromatic dishes of which is rich Piedmontese cuisine, red meats and mature cheeses.



DOMANDA[®]
CALOSSO ITALIA 1929