



Calabretta "Cala Cala" NV

CLASSIFICATION:

Vino rosso.

GRAPE VARIETIES:

95% Nerello Mascalese, 5% Nerello Cappuccio.

GROWING LOCATION:

Sicily, Etna Volcano, 2500 ft a.s.l.

VINEYARD:

Volcanic soil, Etna northern slope, vineyards facing south.

CULTIVATION - HARVEST:

Natural wine producer and organic cultivation, manual harvest with grape selection.

MATURATION AND REFINEMENT:

Blend of different vintages. Aged partially in large oak barrels and partially in stainless steel.

TASTING NOTES:

Color: Dark ruby red. Nose: Prune, cherry, thyme, violet. Palate: Dry and fresh, mild tannins and long lingering.

ALCOHOL CONTENT: 13% vol.

RECOMMENDED PAIRINGS: Grilled/roasted meat,

medium aged cheese.

SERVING TEMPERATURE: 68°-72°F.
BOTTLE SIZES AVAILABLE: 0.75 I.



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