



Calabretta "Gaio Gaio"

CLASSIFICATION:

Vino rosso.

GRAPE VARIETIES:

100% Nerello Mascalese.

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:

Refinement in large oak barrels for 1 year.

TASTING NOTES:

Color: Intense ruby red. Nose: red fruits, roses, leather, spices. Palate: Dry and juicy, dynamic and

balanced with an invigorating freshness.

ALCOHOL CONTENT: 12.5% vol.

RECOMMENDED PAIRINGS: Roasted meat.

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



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