



NERONE DI CALABRIA 2018

Casa Vinicola Criserà Ltd., Calabria, Italy

The Gruppo I Vinai, Veneto, Italy



eCommerce # 830752 | 14.0% alc./vol. | \$49.95 *subject to change

Of a deep, very thick ruby colour, and of hard transparency if not looked against reflected light. The Nerone possesses elegant, noble and dense tannins. When oxygenated, you can smell deep, persistent and very spiced flavours.

Company:

The Gruppo I Vinai project was born in 2008 from the idea of Francesco Scalia, a business man expert in international trading, of grouping the needs of a group of Italian winemakers and bring them around the world. Casa Vinicola Criserà established in 1800 in Calabria where the cult of the vine has ancient origins, prior to 744 BC when on its eastern coasts the Greeks arrived there.



Vinification:

Chosen on the steep and sunny Calabrian hill (~800 metres high), and gathered in a way so as to get the highest aromatic concentration. Produced according to the old fashion, with a 48 hours maceration and fermented in small oak butts.

Varieties: Nerello Calabrese 70%, Sangiovese 30%

Serving suggestion and food pairing: Decant and serve at 15°C. The “Nerone di Calabria” challenges the most fastidious palates, satisfying them in full, especially when matched with red meat, grilled food, gravies, cold cuts and ripe cheeses.