

Charà

Denomination: Indicazione Geografica Tipica Rosato Calabria

Producer: Antonella Lombardo

Vine: 100% nerello mascalese

Production Area: Bianco (Calabria – Jasmines Coast)

Land Altitude: 50 - 100 mt

Exposure: north-east

Soil Types: clay, with limestone limestone marl of pliocene origin

Agronomic management: chemical herbicides and synthesis products free

Fertilizers: only natural green manure with legumes and grasses and, at times, organic fertilizers

Training System: Double Guyot

Stumps Density (Ha): 4.000 Units/Ha

Production per Ha: 4000kg/Ha

Harvest Period: Second week of September

Vinification: Following to an accurate grapes selection, harvested during the coolest hours of the day in order to preserve flavours, all grapes, once destemmed, are subject to a soft pressing. The must, clarified in a static cold way, ferments in stainless steel with indigenous natural yeasts present on the grapes at 16 °C. The wine refines on its own noble lees in stainless steel tanks for five months

Sulfites: less than 100 mg/liter

Tasting: deep antique rosé wine, with perfumes and flavors typical of red fruits, citrus and spices scents and light floral notes. The taste is captivating, saline, with a really pleasant and persistent final taste

Alcohol content: 13% vol

Gastronomic pairing: perfect as appetizer, raw fish, fresh cheeses, white meats

Serving temperature: 12-14°C

Production: 1300 bottles

Consultation: Mr. Stefano Dini (vineyard) and Mr. Emiliano Falsini (wine cellar)