

Calus

PROTECTED GEOGRAPHICAL INDICATION
RED LAZIO



GRAPE VARIETY: Montepulciano & Sangiovese;
ALTITUDE: 200-300 mt. a.s.l.;
TYPE OF LAND: 50% clay, 50% tuff;
PLANTING DENSITY: 3.333 (per Ha.);
CULTIVATION SYSTEM: Guyot;
PRODUCTION: 80-90 q.li (per Ha.);



HARVEST: Manual - first decade of October;
FERMENTATION: In temperature-controlled steel
(24°C);



STAINLESS STEEL TANKS: 4-5 months;
OAK BARREL: no;
BOTTLE: 1-2 months;



PLUG: Nomacorc smart green;



COLOUR: Dark ruby red;
BOUQUET: Blackberries, prunes, violets;
FLAVOUR: Ribes and cherries, vibrant, rightly tannic;
ALCOHOL CONTENT: 13% vol.;
TASTING TEMPERATURE: 18-20°C;
PAIRING: First courses with meat sauces, mature
cheeses, dishes based on (roast) beef.



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