



Eleuteria

P.G.I. Red Wine

2014

Production Area: Rovito, C.da Travale, Cosenza, Calabria - Tenuta del Travale

Annual Production: about 8.000 bottles

Average Altitude: 550 m.s.l.m.

Plant Density per Hectare: 4.000

Plantation Training Method: pruned-spur cordon, trained vines and head trained vines

Blend: 80% Nerello Mascalese, 20% Nerello Cappuccio

Vintage: 2013

Vinification: stainless steel

Aging: 18 months at least in 225 and 500 lt barrels of italian oak and chestnut

Alcohol: 14%

Colour: resulting from a visual examination, vivid ruby red

Examination to the nose: scent of aged roses and tobacco

Palate: captivating, very balanced with smooth tannins, ripe red fruit and a pleasurable long finish of licorice

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