

ESMEN tetra

P.G.I. Calabria red wine 2018

Zona di produzione: Rovito
Contrada Travale, Cosenza, Calabria
Vigna della Tenuta del Travale

Annual production: about 5,000 bottles

Average Altitude: 500/550 m.s.l.

Plant density per hectare: 4,000

Plantation training method: pruned-spur cordon-trained vines
and head-trained vines

Blend: nerello mascalese 80% and nerello cappuccio 20%

Vinification: Natural, yeast-free fermentation of selected whole
grapes, in small open tanks with daily and soft handle punching
down the cap.

Aging: at least 15 months in 225 l. and 500 l. barrels made of
Calabria chestnut

Acciaio: 4 months

Aging in bottle: at least 3 months

Alcohol: 14%

Colour resulting from a visual examination: pale ruby red

Examination to the nose: rosehip, tobacco and spices with fruity notes in the background

Palate: elegant and fine, balanced, great tasting pleasure, a special gastronomic accompaniment, highly adaptable wine with an intriguing personality

Price ex cellar:

Aletheia 2018 bottiglia 0.75 8,50 euro+ iva

Aletheia 2018 magnum 1.5 20 euro+ iva

Advance payment