



SCALA®

Brisco

CALABRIA I.G.T - ROSSO



HARVEST: Second half of September.

The grapes are selected and hand-picked.

GRAPES: 70% Magliocco; 30% Gaglioppo. Vineyard: Cirò (Crotone district). Height: 100/150 mts a.s.l.

Exposure: south/south-east.

GROWING SYSTEM: espalier.

YEAR OF IMPLANTATION: 1987, 1997.

SOIL: argillaceous, sandy.

YIELD PER HECTARE: 70 quintals

ALCOHOL: 13,5% vol.

VINIFICATION: After removing the stalks, the maceration continues at a temperature of 25°C until ultimated alcoholic fermentation. Then the grape are softly pressed by horizontal presses.

REFINEMENT: At the end of the alcoholic fermentation, the wine is raked and left in concrete tanks for 36 months and then in barriques for 3-6 months. After bottling, the wine refines a month before being put up for sale.

ORGANOLEPTIC CHARACTERISTICS: Ruby-red colour; intense and elegant fragrance with lovely notes of red fruits. Dry and full flavour, agreeably tannic and well-balanced.

WINE-PAIRING: Soft and well-balanced, with an international and elegant appeal, perfectly matches with pasta with mushrooms or truffle sauce, poultry and roasted white meats.