

SPADAFORA

CANTINE DONNICI 1915
WINEMAKER IN CALABRIA



PEPEROSSO

Classification: CALABRIA - I.G.T.

Typology: red wine;

Bottles Produced: 25.000;

Production Area: the area of origin of the grapes is the same of the Donnici DOC wines, from which it differs for different grape varieties and percentages used;

Altitude of Vineyard: 400 - 600 m. above sea level;

Grape Variety: a balanced combination of Magliocco and Merlot handpicked, carefully selected;

Training System: traditional sapling;

Harvesting Period: from the end of September to the middle of October;

Vinification System: soft pressing, fermentation with long maceration of the grapes at cold temperature to extract aromas, color and polyphenolic components;

Alcoholic Fermentation: in steel at controlled temperature;

Refining Methods: in steel for three months, then around three months in bottle;

Alcohol: 12,5% vol.;

Organoleptic Features:

Colour: red of sumptuous intensity, the reflection tends to purplish ruby;

Scent: intensely fruity bouquet and complex aromas of cherry, currant and raspberries;

Taste: soft acidity nicely contained, elegant and delicate, an innovative and young wine;

Gastronomic Coupling: softness and fruitiness, make the Peperosso wine an excellent conjunction with the spicy dishes typical of the traditional regional cooking with a basis of chilli pepper;

Serving Temperature: serve cool at 10-12 ° C.;

CANTINE SPADAFORA srl

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