



SPADAFORA

CANTINE DONNICI 1915
WINEMAKER IN CALABRIA



TERRANO

Classification: CALABRIA I.G.T.

Typology: red wine;

Bottles Produced: 75.000;

Production Area: Calabria Region, especially hilly zones;

Altitude of Vineyard: 400 - 500 m. above sea level;

Grape Variety: only Gaglioppo;

Training System: traditional sapling;

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

Vinification System: soft pressing and skin maceration;

Alcoholic Fermentation: in steel, controlled temperature;

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

Alcohol: 12,5% vol.

Organoleptic Features:

Colour: deep ruby red with violet reflection;

Scent: intense of ripe red fruit with smell of blackberries and gooseberries;

Taste: fresh, it is a pleasant wine, soft, rightly tannic;

Gastronomic Coupling: excellent with the typical dishes of the regional cuisine, like gnocchi pasta (dumplings) with hare sauce, grilled pork chops and the middle seasoned pecorino cheese from Crotona;

Serving Temperature: 18-20°C.

CANTINE SPADAFORA srl

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