



CANTINA CARDONE
C O L O N N A

Calesco Red IGT Lazio

Production

Grape varieties: Cesanese

Training system: Row system with Guyot pruning

Planting density: 4,000 vines per hectare

Harvest: Exclusively by hand, generally at the beginning of October

Vinification: 15 days of maceration, after the malolactic fermentation it completes its refinement throughout the winter in steel tanks

Alcohol content: 13.5% vol.

Organoleptic characteristics

Colour: Intense ruby red

Aroma: Violet with notes of red fruits

Taste: Velvety

Matching food: Cold cuts, cheeses, lamb, red meats, porchetta (roast pork), chestnuts

Serving temperature: 12-14 °C



Description:

The name derives from the Latin verb calesco meaning "to warm up, to be warmed". A warming wine for its flavour and involvement. Obtained from pure Cesanese grapes, harvested by hand, it pleasantly expresses all the characteristics of this vine. Deep ruby red in colour, it has an aroma of violets with notes of red fruits. It is velvety to the palate with a delicate tannin that creates an excellent balance for a pleasant finish. It matches well with salami, cheese, lamb, red meat, porchetta (roasted port meat) and chestnuts. It is recommended to serve it at 12-14 °C.