

Wine: *Charà*

Denomination: *Indicazione Geografica Tipica Rosato Calabria*

Producer: *Antonella Lombardo*

Vine: *100% nerello mascalese*

Production Area: *Bianco (Calabria – Jasmynes Coast)*

Land Altitude: *50 - 100 mt*

Exposure: *north-east*

Soil Types: *clay, with limestone limestone marl of pliocene origin*

Agronomic management: *chemical herbicides and synthesis products free*

Fertilizers: *only natural green manure with legumes and grasses and at times organic fertilizers*

Training System: *Double Guyot*

Stumps Density (Ha): *4.000 Units/Ha*

Production per Ha: *4000kg/Ha*

Harvest Period: *Second week of September*

Vinification: *Following to an accurate grapes selection, harvested during the coolest hours of the day in order to preserve flavours, all grapes, once destemmed, are subject to a soft pressing. The must, clarified in a static cold way, ferments in stainless steel with indigenous natural yeasts present on the grapes at 16 °C. The wine refines on its own noble lees in stainless steel tanks for five months.*

Sulfites: *less than 100 mg/liter*

Tasting: *deep antique rosé wine, with perfumes and flavors typical of red fruits, citrus and spices scents and light floreal notes. The taste is captivating, saline, with a really pleasant and persistent final taste.*

Alcohol content: *13 vol*

Gastronomic pairing: *perfect as appetizer, raw fish, fresh cheeses, white meats*

Serving temperature: *12-14°C*

Production: *1300 bottles*

Consultation: *Mr. Stefano Dini (vineyard) and Mr. Emiliano Falsini (wine cellar).*