

Il Calamaio

VINEYARD IN TUSCANY - LUCCA



RED WINES

Iolai

— merlot

Subsoil: sand, silt, clay

Vineyard: Exposed to South

Impianto: 2004

Growth method: Spur Cordon

Bottles produced: 130 magnum circa

CHARACTERISCTICS:







Ruby red in colour, herbaceous with hints of black cherry and spices. Significant acidity which sustains the drinkability during its ageing.

Harvest: Manual Harvest mid September

Ageing: Malolactic fermentation in stainless steel for 6 months,

Temperature: to be served at 8°C

Recycling Information

 Bottle - glass - GL71 SEPARATE GLASS COLLECTION	
 Cork - cork - FOR 51 ORGANIC WASTE COLLECTION	
 Capsule - PVC DRY WASTE COLLECTION	

Check the collection system in your municipality.

Azienda Agricola "Il Calamaio"

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