

BASTIANICH

CALABRONE I.G.T. VENEZIA GIULIA



VARIETIES

70% Refosco, 10% Schioppettino, 10% Pignolo, 10% Merlot

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: the hills of Manzano, Buttrio and Cividale

ALTITUDE: 150-200 meters above sea-level

EXPOSITION: South, Southeast, Southwest

SOIL TYPE: calcareous marl (ponca) with mixed rock and clay

VINE DENSITY: 4000-8000 plants/hectare

VINE AGE: 15-30 years

HARVEST INFORMATION

YIELD PER HECTARE: 40 - 60 quintals

DATES OF HARVEST: 10 - 20 October

HARVEST METHOD: by hand in small cassettes

VINIFICATION

Half of the Refosco grapes and 100% of the Schioppettino undergo a 4 – 6 week period of natural drying (*appassimento*). Grapes not selected for drying are sorted by hand and then de-stemmed, crushed and placed in stainless-steel for fermentation at 77-80°F (25-27C). After fermentation is complete, the grapes are pressed and the wine is allowed to settle for 48 hours before being transferred to new French barriques. The dried grapes are destemmed by hand and macerated and fermented in open tonneaux. Punch-downs are done by hand and the skins are pressed in a vertical wooden press for the softest possible extraction. Calabrone is aged for 24 months in new French oak barriques and then the various components are blended and bottled. Calabrone then ages in bottle for 18 – 24 months before release.

ANALYTICAL DATA

Alcohol: 13,5% vol.

Residual Sugar: 10-12 g/l

Acidity: 5.9 g/l

pH: 3.7

NOTE DI DEGUSTAZIONE

Calabrone is the realization of all the ideal components of a wine, and a striking example of how structure may hide an incredible lightness and delicacy, elements that make this one of the most elegant and bewitching wines in the international market. Surprising, in fact, that despite its grandeur, *Calabrone* is absolutely smooth and velvety, delicate and balanced, complex and enjoyable, all at the same time. The color intrigues you immediately: a deep inky hue, dark and impenetrable but still brilliant and alive. The nose shows overripe cherry, dried red flowers, sweet spices and chocolate, with hints of tobacco and cocoa. On the palate its residual sugar is initially misleading, with a soft, sweet impact. This gives way to clean acidity and a load of tannins and incredible extraction. The finish is dry, warm, enveloping and characterized by unmatched balance and elegance. A wine of contrasts, that likes to be drunk alone or, alternatively, with slow-cooked game, ragout or stew, and with the great aged cheeses of the Italian tradition.