



I Calaia

TECHNICAL INFORMATION

TYPE	red wine
DENOMINATION	IGP terre del volturno
NR. OF ANNUAL BOTTLES	about 2.000
PRODUCTION AREA	Caiazzo - Caserta
SOIL	argilloso - calcareo
ALTITUDE	250 metres a.s.l.
FARMING SYSTEM	guyot 100%
HARVEST TIME	late Septmber / early October
GRAPE YIELD PER HECATRE	40 quintals/ha

VINIFICATION	destemming, maceration of whole grapes, alcoholic fermentation at controlled temperature, post-fermentation maceration according to tasting
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AGING	8/10 months, 80 % in steel, 20 % in 4-hectolitre tonneaux, malolactic fermentation only in wood.
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ORGANOLEPTIC TEST

TASTING	Intense red colour with violet hues, the nose of forest fruits combines with scents of violets giving way to light hints of tobacco and hay
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SERVICE TEMPERATURE	16-18 °C
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