

CAURO

CALABRIA IGT



VINEYARD & PRODUCTION INFO

Soil composition: deep red soil

Training method: spalliera

Elevation: 328 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: North-South

Vines age: 20 years

Harvest time: end of September – first ten days of October



WINEMAKING & AGING

Varietal composition: 30% Gaglioppo, 20% Magliocco, 50% Cabernet Sauvignon

Fermentation

Container: 150hl stainless steel vats

Temperature: 72-79 °F

Maceration

Technique: on the skins

Length: 15 days

Aging

Container: barriques

Wood: French oak

Length: 12 months

In bottle: 6-9 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 3 g/l

Acidity: 5.2 g/l

Dry extract: 32 g/l



FOOD PAIRINGS

Ideal for main courses featuring well-flavored, spicy, and juicy meats, such as stews or braised dishes.



TASTING NOTE

Brilliant ruby-red with violet nuances, a mingling of black and red jams, cherry, blackberry, and plum on a balsamic base note, remarkable elegance. Persistent and rounded.

PRODUCER PROFILE

Estate owned by: Alberto and Antonio Statti

Winemaker: Nicola Colombo

Total land under vine: 100 ha

Winery production: 450,000 bts

Region: Calabria (Italy)

