

# Cataldo Calabretta

## Cirò Rosato DOC

### 2019/20

**Extra, Extra!**  
<http://www.cataldocalabretta.it/>

#### Tech Specs

Type:	Rose Still Wine
Ingredients:	Gaglioppo
Region/Subregion:	Calabria, Cirò DOC
Organic?	Yes
Sustainable?	yes
Certifications?	Suolo e Salute
ABV:	13%

#### A closer look...

Total Production:	202 cases
Vineyard:	Vigna Jumara, : direction est-ovest, plan , elevation 10 m a.l.s.
Soil:	Large clay presence in a silty soil
Age of Vines:	1995
Vineyard Size:	1.5 hectares
Climate:	Mediterranean climate; very dry and long summers. It rains mostly from December to February. High presence of sea winds
Farming Methods:	Manual harvest, first 2 weeks of September
Fermentation Methods:	Skin contact for about 12 hours, fermented only by using indigenous yeast, 6 months lees contact.
Winemaker:	Cataldo Calabretta
Eleveage:	6 months in stainless steel
Fining/Filtration:	No fining soft filtration
Residual Sugars:	< 1 g/l
Acidity:	5.27 g/l
SO <sub>2</sub> :	30 mg/l

#### All about this bottle

This is a rosato, we have a at least 12 hours of skin contact; like every rosato the color is more intense and this cannot be considered just a summer wine!

The nose shows notes of blood orange, citrus, and fresh; it has a great acidity but with a touch of tannins it has also complexity.



**EDWARD**