

## Calú Pallagrello Bianco IGT





- Sclavia is situated in Liberi, a beautiful rural hamlet in the province of Caserta, which attracted the owners Andrea Granito and Lello Ferrara (whose daughter today is in charge of the winery), two friends and partners who came from two different worlds but shared the desire to produce wine.
- Cantina Sclavia has 14 hectares of organic vineyards that surround the
  winery and climb the hill as far as the eye can see. The production of
  the wines reflects the territory: they cultivate the local
  varietals Casavecchia, Pallagrello Nero and Bianco and just a few
  rows of Fiano.
- The logo reproduces the two emblems of the village of Liberi: he tower, effigy of the municipal coat of arms, along with the hawk, free and proud to fly over the vineyards.

Varietal: 85% Pallagrello Bianco and 15% Fiano

Appellation: Terre del Volturno IGT

Production Zone: Liberi, Caserta, Campania.; altitude 500mt a.s.l.

Soil: Clay and loam

**Vinification:** Hand harvest, fermentation in stainless steel tanks

Maturation: In stainless steel tanks, refinement in bottle

Pallagrello is a rare variety available both in red and in white with a small and compact bunch. With a regal history and an unmistakable flavor, it is named after the shape of its grapes similar to tiny balls.



- Lemon in color, intense on the nose with flavors of tropical fruit, apricot and honey, full and velvety on the palate
- An excellent match for appetizers, seafood platters, fish soup as well as grilled white meats.

