

FERVORE



A red wine whose name evokes an intense and emotional state of mind. The intensity of those who pour, taste, and savor this wine lies in their ability to interpret its unique characteristics. They appreciate its color, enjoy its flavors, and perceive its diverse aromas, all influenced by their emotional state in the moment. Each experience with this wine is unique, offering a fresh perspective every time.

Varietal: Magliocco dolce 100%

Appellation: Calabria IGP

Production Zone: Montino land of Altomonte

Soil: Medium-textured clayey red earth with stones on a calcareous substrate.

Farming Practice: Sustainable Agriculture

Vinification: It undergoes manual destemming and crushing, followed by alcoholic fermentation and cold maceration in temperature-controlled stainless steel vats for 12-15 days.

Maturation: It involves aging in French oak barriques for 9 months, followed by at least 12 months of bottle aging before release.

Tasting Note: It offers immediate aromas of ripe cherry, plum, almonds, and walnuts. Notes of violet, herbs, and spices like pepper, nutmeg, cloves, and ginger follow. On the palate, it's dynamic and fresh-savory, with balanced alcohol and subtle hints of licorice that linger pleasantly.

Food Pairing: Excellent with beef and lamb dishes, first courses with sauce and semi-mature cheese.

