



Torre Aragonese Calabria Rosso



Varietal: 60% Gaglioppo 20% Greco Nero 20% Magliocco

Appellation: IGP Calabria Rosso

Alcohol %: 13.5

Sugar: g/l

Production:

Tasting Notes:

A full and fresh bouquet with hints of black currant. On the palate it is soft and enveloping with notes of tannins.

Winemaking:

Hand-harvested and fermented for 15 days, followed by a 12-month refinement period in barriques.

Food Pairing:

Enjoy with various roasts, cheeses, cured meats and especially with the local favorite Ragu di Cipolla di Tropea.

Accolades



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