



CALDORA SANGIOVESE TERRE DI CHIETI IGT

CALDORA

Caldora is located in Abruzzo on the Adriatic coast and is part of the Farnese Vini group. The name Farnese in the Abruzzo region dates back to 1538 with wine production beginning in 1994.

The Abruzzo region is described as an endless vineyard from the mountains to the sea and encompasses two main wine appellations; Teramo and Chieti. Caldora has a special arrangement with a number of local family owned vineyards, 1500 hectares in total, in the two coastal provinces of Teramo to the north and Chieti to the south. The vineyards are predominately native varieties such as Montepulciano and Sangiovese with a small selection of international varieties such as Chardonnay. Their award-winning winemaking team carefully selects the best portions of each vineyard depending on the clones, position in the vineyard and age of the vine. They then direct the farming of these vineyard rows to ensure the highest quality grapes.

WINEMAKING

The grapes for the production of Caldora Sangiovese are sourced from Chieti. All grapes are hand harvested with manual selection of the best bunches when they arrive to the winery. The grapes undergo soft crushing and de-stemming and pre-fermentative maceration in order to extract color.

WINEMAKER'S NOTES

This 100% Sagiovese is garnet red in color. Intense and persistent on the palate with fruity notes of strawberry and black cherry and a slight wood flavor. Medium body, good tannins and well-balanced.

Ideal with rich dishes, meat and cheese.

TECHNICAL DATA

Alcohol: 12%

