



CALDORA

Caldora

Sangiovese

Terre di Chieti IGP

 Awards



VARIETY: Sangiovese



COLOR: Red



PRODUCTION AREA: Ortona, San Salvo, Pollutri, Abruzzo



VINEYARDS: Our vineyards are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The soils are situated on an altitude between 100 and 200 mt a.s.l. The planting density is 1.500 plants/ha with a yield of 11 tond/ha. Only emergency irrigation is allowed. Sulphite concentration is largely below the limit indicated by law: 80 mg/lt. The vines are planted with a south-eastern aspect on clay-limestone soil and trained using a pergola training system.



VINIFICATION: : Once the grapes arrive at the winery, they are gently crushed and destemmed. The grapes macerate at cold temperature for four days.

Fermentation takes place in stainless steel tanks at a temperature of 24-26°C for 15 days.



SENSORY FEATURES: Garnet red. Intense and persistent, fruity with a winy note and wood flavor. A medium-bodied wine, good tannins, balanced and ready to drink.



BEST SERVED WITH: Perfect when paired with charcuterie board, meatball in tomato sauce, grilled meat and chops



WINEMAKERS: Rino Santeusano and Francesco De Santis



SERVING TEMPERATURE: 16-18 °C



AWARDS:

- Frankfurt International Trophy 2021: *Gold Medal*
- Berliner Wine Trophy 2021: *Gold Medal*
- Concours International de Lyon 2022: *Silver Medal*