

## **Torre Aragonese** Calabria Rosso



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

**Appellation:** IGP Calabria Rosso

Alcohol %: 13.5 Sugar: g/l

**Production:** 



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

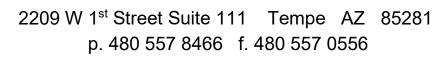
## Winemaking:

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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