

# CALABRIA IGT 'CAURO'

2017 | White Wine



**Case Size:** 6

Ruby red in colour with violet hues. Aromas of black and red jams, cherry, blackberry and plum on a balsamic note. Remarkable elegance and persistent finish.

## Vinification:

The grapes are hand-picked between the end of September and the beginning of October. The fermentation takes place in stainless steel tanks at a controlled temperature with maceration on the skins for 15 days. It ages in French and Italian small barrels for 12 months and a further 6 months in the bottle.



Italy, Calabria

Statti

**Grape Varieties:** Cabernet Sauvignon| Gaglioppo| Magliocco

**Classification:** IGT | **ABV:** 13% | **Closure:** Natural Cork