

Cala Forte Rosé 2022





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Toscana IGT

Cala Forte Rosé embodies the lively and fresh Mediterranean spirit. Its subtle pinkish hues accompanied by a maritime bouquet, as well as its delicate persistence and versatility, make it the ideal choice for delicious apéritifs or tasty fish dishes.

Climatic trend

There was a good amount of rainfall in winter 2021/2022, as well as in spring 2022. This situation created sufficient water reserves for the subsoil. Budding took place a few days later than usual, but the increase in temperatures led to smooth vegetative development. Summer days with above-average temperatures allowed the Sangiovese and Syrah grapes to ripen splendidly, which resulted in a magnificent development of aromas. The sun and the refreshing sea breezes were the perfect companions during the harvest period; both allowed the plants to achieve a compositional balance that reflects this microclimate. The most genuinely Mediterranean expression of Tuscany.

Technical notes

Wine Variety: Sangiovese and Syrah

Alcohol content: 12%

Maturation: 4 months in steel

Tasting notes

To the eye, it is a bright pale pink. On the nose, it has notes of citrus, with hints of cedar and bergamot followed by ripe peach. Floral, with a bouquet of wildflowers. On the palate, it is savoury and fresh, soothing and enchanting.

Wine pairing: It pairs perfectly with raw fish, shellfish and seafood, as well as fish starters and main courses. It also complements vegetable crudités and goes well with fresh, soft cheeses.