

Cala Forte Rosso 2022



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Maremma Toscana DOC

This wine embodies the essence of the Maremma region and is produced under the sun of the hot Tuscan summer. Rich in intense aromas, it is harmonious and persistent. It is very drinkable and pleasant, perfect with savoury first courses, game and red meat.

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. The budding took place a few days later than usual, but the increased temperatures led to smooth vegetative development. Summer days with above-average temperatures allowed the Vermentino grapes to ripen splendidly in Maremma. Consequently the aromatic evolution was magnificent. The sun and the refreshing sea breezes were the perfect companions during the harvest period; both allowed the plants to achieve compositional balance, an expression of this microclimate. The most genuinely Mediterranean expression of Tuscany.

Technical notes

Wine Variety: Sangiovese and Merlot

Alcohol content: 13%

Maturation: in steel

Tasting notes

To the eye, Cala Forte 2022 is an intense, bright ruby red. On the nose it is fruity, floral and pleasantly spicy. The fruity aromas are distinctly marked by hints of mulberry, plum and blueberry. The spices include cinnamon and liquorice. Remarkably fresh on the palate, with a pleasant correspondence to the aromatic aspects that lingers in the aftertaste. Savoury and full-bodied with a very persistent finish.

Wine pairing: Versatile wine, it goes best with red meats and roasts.