FRESCOBALDI
TOSCANA

Cala Forte Rosso 2023



Formati

0,75 l

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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

The start of the 2023 vintage was characterised by lower-than-average temperatures and abundant rainfall. Rising temperatures in July brought the year's averages back in line with historical averages. From August until early autumn (grapes continued to ripen into this season), temperatures significantly exceeded historical averages. This, as well as the lack of any rainfall, the strong solar radiation and the warm southerly winds that blew over Tuscany, reversed the trend compared to spring 2023. The harvest featured no rainfall and refreshing sea breezes, thus allowing us to obtain healthy grapes and harvest them at the best time.

Technical notes

Wine Variety: Sangiovese and Merlot
Alcohol content: 13%
Maturation: 5 months in steel and 2 months in the bottle

Tasting notes

Cala Forte 2023 has a beautiful intense ruby red colour. The bouquet is fruity and floral with hints reminiscent of blackberry, blueberry and rose. Delicate spiciness reminiscent of licorice and clove. On the palate, it boasts superb freshness and a mineral quality. The tannins are smooth. There is a pleasing harmony in taste and aroma.

Wine pairing: Versatile wine, it goes best with red meats and roast dishes