FRESCOBALDI
TOSCANA

Cala Forte Rosso 2024



Formati

0.75 L

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Maremma Toscana DOC

This wine embodies the essence of the Maremma region, 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

2024 was quite mixed. The winter period was characterised by mild temperatures and below-average precipitation. Spring, on the other hand, brought rain showers, which were unevenly distributed but capable of providing good water reserves to face the hot summer. Starting in July, the intense heat and lack of rain accelerated the growth of the bunches. Ripening took place slowly and gradually, and the rain resumed between the end of August and the beginning of September.

Technical notes

Wine Variety: Sangiovese and Merlot
Alcohol content: 12.5%
Maturation: 5 months in steel and 2 months in the bottle

Tasting notes

Cala Forte Maremma 2024 is a beautiful and vibrant shade of ruby red with purple reflections. The nose is dominated by floral and fruity notes reminiscent of small black berries, accompanied by delicate nuances of plum. The spicy notes and hints of Mediterranean scrub and juniper are particularly fascinating. In the mouth, there is a beautiful harmony between taste and aroma. Its surprising freshness intermingles with the savoury qualities in each sip. Smooth tannins. Delightful finish.

Wine pairing: This versatile wine pairs best with red meats and roast dishes