FRESCOBALDI
TOSCANA

Cala Forte 2016

Formati

0,75 l

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Toscana Vermentino IGT

Cala Forte is a lively and casual Vermentino possessed of great Mediterranean character. With its golden hues, striking aroma and fresh intensity, it is a perfect companion for a pre-dinner drink or rich fish and white meat dishes.

Climatic trend

The growing season was noteworthy for a fine autumn and a very wet winter, which contributed to plentiful underground water reserves. The budding phase began about a week late, but the favourable climate in April and May, and a particularly hot July - mitigated by cool night temperatures - helped the plants accelerate their growth and reach the veraison ahead of schedule. The grapes' ripening proceeded at a very soft pace thanks to a very rainy August that lowered the overall temperatures and supported the development an excellent product from a polyphenolic and aromatic perspective.

Technical notes

Wine Variety: Vermentino
Alcohol content: 12%
Maceration Time: partial cryomaceration
Malolactic Fermentation: N/A
Maturation: Stainless steel - 4 months in steel, 1 month in bottle

Tasting notes

Cala Forte 2016 is a straw yellow colour with golden hues. The nose is fresh with white peach, tropical fruit and jasmine flower scents. In the mouth the fruity notes are intense with a significant crispness and minerality that confer good balance and persistence.

Wine pairing: It's a perfect accompaniment to seafood dishes, vegetable-based main courses and white meats.