FRESCOBALDI
TOSCANA

Cala Forte 2017



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 characterised by a relatively dry fall followed by a winter with temperatures that never fell below zero and a mild spring that stimulated the plant's awakening. The flowering phase, in fact, began approximately earlier than the previous year. The spring rains ensured that the plants had the necessary water reserves to sustain themselves throughout the extremely dry summer with little scattered rainfall and temperatures consistently above 30°C. The result was a harvest noteworthy for the impeccable health of the plants and grapes.

Technical notes

Wine Variety: Vermentino
Alcohol content: 12,5%
Maceration Time: partial cryomaceration
Maturation: Stainless steel - 4 months in steel, 1 month in bottle

Tasting notes

Cala Forte 2017 is a straw yellow colour with golden hues. The nose is fresh with floral notes of jasmine that lead into tropical and citrus fruit aromas. 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.