

Poderi. Marini

IGT CALABRIA

BASILEUS

red wine



BASILEUS
P O D E R I M A R I N I

AREA OF ORIGIN:

San Demetrio Corone (CS)

SOIL:

Hill, 500 m a.s.l., clay-rich soils.

GRAPEWINE: Magliocco.

WINE MAKING PROCESS:

Vine-harvesting is made in bins, destemming of the grapes and subsequent fermentation and maceration of the must. After a first phase of classical maceration, we continue with a "submerged cap" phase, whose duration varies according to the characteristics of the thousandth. Malolactic fermentation and aging in oak barrels. Bottled at least one year after the harvest and subsequent refinement in the bottle.

TASTING NOTES:

The Basileus originates from Magliocco grapes vinified in purity, it is dark red in the glass.

The olfactory notes articulate on a fruity register with underbrush and leather notes, complex and deep aromas increasing with the contact of the wine with the air. The entrance in the mouth is wrapping and the wine fullness is the result of the balance between the tannic matrix and the vine fruity pleasantness. Long, sapid and very persistent finish.