

poderi. Marini

IGT CALABRIA

ELAPHE

red wine

AREA OF ORIGIN:

San Demetrio Corone (CS)

SOIL:

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

GRAPEWINE: Magliocco, Aglianico.

WINE MAKING PROCESS:

Vine-harvesting is made in bins, de-stemming and pressing of the grapes. Subsequent fermentation and maceration of the must for about 10/15 days depending on the vintage. After malolactic fermentation, aging in oak barrels few months before bottling. Next bottle aging.

TASTING NOTES:

Visually very intense and dark, broad and faceted flavour, berries, liquorice and tobacco, a mouth filling palate that leaves thick, fleshy and still young tannins.



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