

Poderi. Marini

IGT CALABRIA

KORONE' ROSSO

red wine



KORONE'
ROSSO
PODERI MARINI

AREA OF ORIGIN:

San Demetrio Corone (CS)

SOIL:

Hill, 500 m a.s.l., clay-rich and silty soils, some slightly sandy portions.

GRAPEWINE: Sangiovese, Magliocco and small percentages of Cabernet Sauvignon.

WINE MAKING PROCESS:

Vine-harvesting is made in bins, de-stemming and crushing of the grapes. The fermentation and maceration of the must last for about 10 days, depending on the vintage.

After malolactic fermentation, aging for some months in steel tanks before bottling.

TASTING NOTES:

Intense chromatic notes with violet hues, fresh nose, with fruity impressions, mouth that develops with harmony between warm sensations and final freshness with well-modulated tannins.