

Caldora

Sangiovese Terre di Chieti IGT

Bottle capacity: ml 750

Variety: Sangiovese

Production area: municipality of Ortona, San Salvo and other small lands.

Vinification: Soft crushing and de-stemming. Maceration-fermentation for 10 days.

Idea of the wine: Wine made for young drinkers, with enough experience, that are seeking good value for money

Sensory Features: Garnet red. Intense and persistent, fruity (strawberry and black cherry) with a winy note and wood flavour. Medium body, good tannins and well-balanced. Ready to drink.

Best Served with: Easy to drink, well with salami, rich main courses, meat and cheese.

Serving Temperature: 16-18°C



