



LE TENUTE

GRAVELLO CALABRIA ROSSO IGT

Production area

Arcidiaconato estate in the countryside of Strongoli

Cru

Gravello vineyard, with an elongated shape, cut in two by a path that marks the union of Cabernet, on the hill, with Gaglioppo, in the valley

Grapes

Gaglioppo 60%, Cabernet Sauvignon 40%

Soil type

Clayey, calcareous

Training system and planting density

Spurred cordon, 5000 plants per hectare

Yield per hectare

65 quintals - 45 hectoliters

Harvest time

First decade of October

Vinification

Fermentation in stainless steel vats with maceration for 15 days

Ageing

In Allier barriques for 12 months, with 6 months in bottle prior to release

Ageing potential

Ready from 2 years from the date of harvest, to be aged in the cellar over 10 years

The territory and its
international vocation
