



CALABRIA



Artino IGT Calabria

Grapes: An artful blend of Gaglioppo and Magliocco.

Alcohol: 13% by volume

Winemaking Process: This wine is made using the top selection of grapes that are fermented in contact with the skins for a period of 8 to 12 days. The wine is then undergoes a malolactic with a soft pressing and pumped to stainless steel. The wine was then aged in new French durmast barriques.

Color: A bright ruby red color with soft shades tending to violet in the glass.

Nose: Intense and strong softened by fruit and spice notes.

Palate: A full bodied wine with warm and pleasantly vinous. Balanced and persistent with a very pleasing long finish.

Food Pairing: This wine really shine when paired with red meat, game and matured cheeses.



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