

BOTTLE
CORK
CAPSULE

GL71
FOR 51
90C/PVC

GLASS
ORGANIC
PLASTIC

Calosso D.O.C. Gamba di Pernice



Wine	Calosso D.O.C.
Grape variety	Gamba rossa o Gamba di Pernice 100%
Alcohol	13% vol
Refining	In stainless steel 20 months.
Refining in bottle	At least 4 months.
Color	Ruby not intense without garnet reflections.
Parfume	Characteristic spicy and balsamic with a note of green pepper.
Taste	Full-bodied, full and elegant with hints of green pepper and spices.
Serving temperature	16-18 ° C
Combinations	Ideal for first courses, red and white meats, cheeses blue-veined

La  *Badia*