

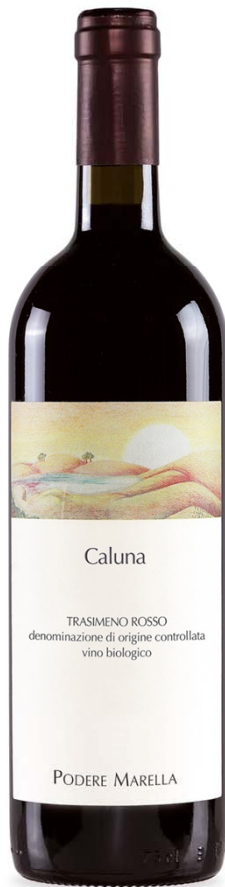
PODERE



MARELLA

Organic Wines and Country Retreat since 1974

Caluna



Appellation	Trasimeno DOC
Grape varieties	40% Sangiovese, 30% Canaiolo, 30% Gamay del Trasimeno
Vintage	2016
Area of production	Lake Trasimeno, Castiglione del Lago, Perugia
Type of soil	Clay, Sand, Silt
Average vine age	15 years
Vines per hectare	4500
Yield per hectare (Kg/ha)	8000 (di quale delle due/tre uve usate?)
Altitude	300 masl
Certifications	Organic Bioagricert
Winemaking	The grapes are hand harvested in small crates and taken to the winery where they go through a crusher-destemmer. After maceration and fermentation the grape skins are pressed in a mechanical press
Fermentation and Maceration	8-10 days in steel vats at 20-27 °C
Malolactic Fermentation	Yes
Ageing	18 months in steel vats and minimum 3 months in the bottle
Yeast	Certified organic French yeasts
Enologists	Jean Natoli and Guido Beltrami
Agronomist	Gwenael Thomas
Alcohol	14% vol
Residual Sugar	< 1 g/l
Acidity (g/l)	3,32 H2SO4
Ph	3,69
Total SO2	78 mg/l
Grape to wine ratio	60%
Number of bottles	5000
Bottle type	Bordelaise
Stopper	DIAM Cork
Tasting notes	
Colour	Intense ruby-red
Aroma	Rich and elegant, revealing strawberry and sour cherry jam notes with a slight smoky accent
Flavour	Well-balanced on the palate, with harmonic retro-olfactory notes
Food pairing	Meats and cheeses, first dishes, pasta
Awards	2020 Mundus Vini Biofach, <i>Gold Medal</i>