

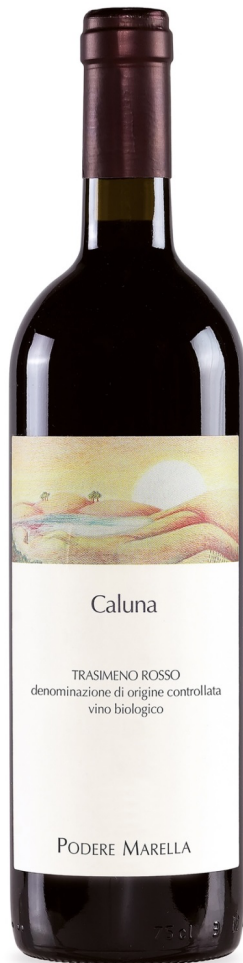
PODERE



MARELLA

*Organic Wines and Country Retreat since 1974*

## Caluna



|                                    |                                                                                                                                                                                                      |
|------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Appellation</b>                 | Trasimeno DOC                                                                                                                                                                                        |
| <b>Grape varieties</b>             | 40% Sangiovese, 30% Canaiolo, 30% Gamay del Trasimeno                                                                                                                                                |
| <b>Vintage</b>                     | 2019                                                                                                                                                                                                 |
| <b>Area of production</b>          | Castiglione del Lago, Perugia                                                                                                                                                                        |
| <b>Type of soil</b>                | Clay, Sand, Silt                                                                                                                                                                                     |
| <b>Average vine age</b>            | 25 years                                                                                                                                                                                             |
| <b>Vines per hectare</b>           | 3740                                                                                                                                                                                                 |
| <b>Yield per hectare (Kg/ha)</b>   | 5800                                                                                                                                                                                                 |
| <b>Altitude</b>                    | 300 masl                                                                                                                                                                                             |
| <b>Certifications</b>              | Organic Bioagricert                                                                                                                                                                                  |
| <b>Winemaking</b>                  | 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 |
| <b>Fermentation and Maceration</b> | 8-10 days in steel vats at 20-27 °C                                                                                                                                                                  |
| <b>Malolactic Fermentation</b>     | Yes                                                                                                                                                                                                  |
| <b>Ageing</b>                      | 24 months in steel vats and minimum 3 months in the bottle                                                                                                                                           |
| <b>Yeast</b>                       | Certified organic French yeasts                                                                                                                                                                      |
| <b>Enologists</b>                  | Jean Natoli and Guido Beltrami                                                                                                                                                                       |
| <b>Agronomist</b>                  | Gwenael Thomas                                                                                                                                                                                       |
| <b>Alcohol</b>                     | 13,5% vol                                                                                                                                                                                            |
| <b>Residual Sugar</b>              | < 1 g/l                                                                                                                                                                                              |
| <b>Acidity (g/l)</b>               | 3,46 H2SO4                                                                                                                                                                                           |
| <b>Ph</b>                          | 3,5                                                                                                                                                                                                  |
| <b>Total SO2</b>                   | 71 mg/l                                                                                                                                                                                              |
| <b>Number of bottles</b>           | 2450                                                                                                                                                                                                 |
| <b>Bottle type</b>                 | Bordelaise                                                                                                                                                                                           |
| <b>Stopper</b>                     | DIAM Cork                                                                                                                                                                                            |
| <b>Tasting notes</b>               |                                                                                                                                                                                                      |
| <b>Colour</b>                      | Intense ruby-red                                                                                                                                                                                     |
| <b>Aroma</b>                       | Rich and elegant. The fruit is intense at the nose and is accompanied by a peppery freshness                                                                                                         |
| <b>Flavour</b>                     | Soft, pleasant and well balanced on the palat                                                                                                                                                        |
| <b>Food pairing</b>                | Meats and cheeses, pasta                                                                                                                                                                             |