



Selection line

Calosm

dei f.lli Calò

## FURESE

### NEGROAMARO - PRIMITIVO

### SALENTO IGP

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*“Furese” takes its name from Salento dialect and it means farmer. Its color is intense ruby red with violet reflections. It has an intense aroma, where ripe fruit tastes stand out.*

**VINE VARIETY:** negroamaro 50% · primitivo 50%

**VINEYARDS:** typical “alberello” system of Puglia region.

**HARVEST:** first week of September for primitivo, last week of September for negroamaro.

**WINEMAKING:** the grapes are harvested by hand in boxes, destemmed, pressed and left into steel silos, for around 10 days at a controlled temperature of 28° C, for fermentation.

**AGING:** in steel for around 8 months.

**FINING:** 6/8 months in small oak barrels, 4 months in bottle.

**ANALYTIC DATA:** alcoholic content 14% vol.  
total acidity 5,8 g/lt

**COMBININGS:** it can be perfectly combined with roasts, game, and aged cheese.

**SERVING TEMPERATURE:** 18° C

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ITALY

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