



Selection line

Calosm
dei f.lli Calò

FURESE

NEGROAMARO - PRIMITIVO

SALENTO IGP

“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

STORAGE, TRADE AND OFFICES:

21043 CASTIGLIONE OLONA (Va)

Via Gorizia, 4 Tel./Fax +39 0331.824356



ITALY

CALOSM srl dei f.lli Calò

FARM: 73058 TUGLIE (Le) · Via Pietro Siciliani, 8 · Tel. +39 0833.598051
calosm@libero.it - www.calosm.it - Pec: calosm@legalmail.it - Partita IVA 02074150752