

CALISTRI  
LAGO DI CORBARA DOC  
SANGIOVESE



*Castello di Corbara - La Torre*

CALISTRI

2018



CASTELLO DI  
CORBARA®

## CALISTRI

LAGO DI CORBARA DOC

SANGIOVESE

The Lago di Corbara DOC Sangiovese is produced in a very small number of bottles, as befits a reserve wine made with carefully selected grapes from Calistri, the estate's oldest vineyard, planted in 1972 near the Corbara castle. This wine is the embodiment of the secret vocation for red wines that the Orvieto area possesses, an area otherwise known for its white nectars. In Calistri, you will find a masterful interpretation of a Sangiovese Grosso vineyard that has seen climate change over the years, withstanding the biting cold and the scorching heat, yet always succeeding in conveying a deeply moving impression of the territory's flavours.

**NAME OF THE VINEYARD:** Calistri

**TYPE OF SOIL:** The small Calistri plot is located at 250 metres above sea level, with a south/south-westerly exposure. The abundance of sunshine and the presence of the nearby Corbara Lake create mild temperatures that allow a balanced ripening of the grapes' tannins. The soil is alluvial - loose and rich in mineral particles, with a considerable presence of pebbles at the surface level.

**GRAPE VARIETY:** 100% Sangiovese

**VINIFICATION, MATURATION, BOTTLE-AGEING:** Grapes are vinified in our thermoregulated wine cellar. First, the juice and skins are placed in stainless steel tanks, where the fermentation phase takes place for about 15 to 18 days. Then, the wine is moved to small French oak barrels, where it is kept to evolve for about 16 months. Finally, Calistri is bottle-aged for 7 to 9 months, at a controlled temperature of 15° to 16°C.

**SENSORY EVALUATION:** A sip of this wine allows one to travel in time and enjoy a true representation of Sangiovese heritage, with its distinctive austere gentleness. Its way of being imposing and yet delicate, with its perfectly integrated tannins polished by ageing in the finest wood, can intrigue the most experienced drinker as much as captivate those who approach this variety for the first time. Rich ruby red in colour, the nose is of violets and tobacco, with tones of sweet liquorice. Full and round to the palate, softly tannic; enveloping and balanced, with a lingering aftertaste.

**FOOD PAIRING:** Wonderful with flavourful, juicy dishes, especially steak and aged cheese.