



BASTIANICH

Calabrone

Calabrone is an estate reserve released only when an excellent vintage is followed by a dry and mild September and October, when a percentage of the Refosco and all of the schioppettino undergo appassimento (drying). As in the case of Amarone, the drying process not only intensifies the flavors of these distinctive grapes, but softens some of their natural tannic bite.

GRAPE VARIETIES

70% Refosco, 10% Schioppettino,
10% Pignolo, 10% Merlot

TASTING NOTES

The nose is filled with chocolate, coffee, spices and mature red fruit. The palate has considerable power and grip while maintaining elegance. Calabrone will surely benefit from additional cellar time, at least 5 years.

GREAT WITH

With dry extract levels near or greater to those of most Amarone, this is a big red wine for robust dishes.

“...sumptuous dark fruit, cocoa, herbs and tar. This racy red is approachable today but has enough freshness to drink well for another decade”

VINIFICATION

50% of the best clusters of Refosco and all of the Schioppettino grapes are hung in a ventilated hilltop attic for a four to eight week drying period, concentrating the flavors in each berry. These dried clusters are then de-stemmed by hand and very gently crushed. Maceration and fermentation take place in open-topped 500 liter tonnaux. Punch-down is done by hand for the softest possible extraction. We use a vertical wood press, which extracts juice and softer tannins, as there is less skin-against-skin friction with this type of press. After 24 months in new Allier barrique the assemblage is created. Malolactic fermentation takes place in barrique with very frequent Batonage. Aged 3 years in bottle before release.

VINEYARD LOCATION:

Villages of Buttrio and Premariacco, in the Colli Orientali del Friuli DOC

SOIL TYPE:

Calcareous marl

VINE TRAINING SYSTEM:

Guyot

VINES PER HECTARE:

6,000

AVERAGE AGE OF VINES:

20 - 25 years

PRODUCTION:

Approx. 500 six-bottle cases

WINEMAKERS:

Emilio Del Medico, Maurizio Castelli

