

Il Calamaio

ANTENATO

V I G N E V E C C H I E

Vine types: Blend of local tuscany/lucchese vines.
(barsagliana, mazzese, buonamico,
colorino, etc).

Soil: Clay, silt and sand.

Vineyard: Exposure South/East.

Age: 40/50 years.

Vine training: simple spurred cordon.

Organoleptic characteristics: Dark ruby red, its
scent presents itself with an aroma of mixed berries
and spices like bayberry, cloves and black pepper. Soft
and captivating to the palate, aromatic tannin, its
freshness contrast and balance the alcohol.

A very territorial wine.

Harvest: around mid October, completely picked by
hand.

Aging: steel for 8/10 months and bottles for 4
months.

Serving suggestions: with game/fowl, stews, and
aged cheeses.

Serving: Serve at Temperature 18° C.



Small business, big passion.

Agricultural winery Il Calamaio: Via di San Macario 55100 (Lucca) ITALY

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