



Daffara & Grasso



Calosso D.O.C. Gamba di Pernice

Vine: 100% Gamba di Pernice.

Colour: ruby red with grenade reflections.

Smell: intense, spicy, slightly vanilla, balsamic with aging.

Taste: rightly tannic, full-bodied, mineral, with spicy aftertaste.

Alcohol content: 13,5% vol.

Packaging: 6 bottles cardboard.

Produced from autochthonous grapes Gamba di Pernice, the vineyard comes from vine cuttings obtained from specimens of historic vines in the territory of Calosso.

It is harvested in late October, it is a late grape that ripens among the latest varieties.

Collected in a box, it is destemmed and fermented with the skins for about 15 days at a temperature of 25°C. At the end of the fermentation is unscrewed and performs the malolactic steel. It has a mandatory aging of at least 20 months. 50% is aged in wood of 3 weeks/4 years, while the remaining part in steel.

Cantine Daffara & Grasso

Via Agliano, 20/21 - 14052 - Calosso (AT) - Piemonte - Italy
Tel.: +39 0141 853179 - Fax: +39 0141 853302 - Email: info@daffaraegrasso.com
P.IVA: 00877060053