



BRUTIO

I.G.T. CALABRIA ROSSO

This extraordinary wine is the result of a blend of 70% Calabrese and 30% Sangiovese grapes, cultivated with dedication on the rugged hills of Calabria that rise between 250 and 450 meters above sea level.

The grapes, carefully selected and harvested late to ensure maximum concentration, undergo a long maceration. Subsequently, the wine refines its personality in large oak barrels, acquiring an intense and deep red color, enriched by elegant, noble and compact tannins.

Served at the ideal temperature of 18 °C, Brutio offers intense sensory experiences, satisfying even the most demanding palates. It is the ideal companion for succulent red meats, aromatic grilled meats, delicious meats and mature cheeses, offering an unforgettable gastronomic experience.

GRAPES USED: Nerello Calabrese 70%, Sangiovese 30%

ZONE OF PRODUCTION: province of Reggio Calabria

PICKING PERIOD: October

COLOUR: deep red

CHARACTERISTICS: intense, with elegant, noble and compact tannins

ALCOHOLIC GRADE: 14% Vol.

SERVING TEMPERATURE: 16-18 °C

SUITABLE WITH: red meat, grilled meats, cured meats and cheeses