



VINITY  
WINE COMPANY

## Malaspina

### Palikos Calabria Rosso

**Appellation:** Calabria Rosso IGT

**Type:** Red, dry

**Blend:** 60% Gaglioppo, 40% Nerello Calabrese

**Palikos** is a youthful, fruit driven wine that has a pleasing rustic crunch. Thanks to the particular micro-climatic, typical of the souther tip of Calabria, it is possible to produce a simple red wine, available at a great price, that still provides character and a sense of place.

#### Tasting Notes

**Color:** Ruby red.

**Bouquet:** Fruity with good intensity, slightly spiced.

**Taste:** Full and warm red and dark fruit notes, lightly tannic, balanced acidity. Calabrian Gaglioppo and Nerello grapes give the wine intensity, richness and softness.

**Alcohol:** 13.5%.

**Serving Suggestion:** Serve at a 18-20°C (64-68°F).

#### Pairing

An ideal companion for dishes based on particularly spicy white meats, *Pesce stocco\** or *Stocco di Mammola*, and medium-aged cheeses.

*\*Pesce stocco is an extraordinary and ancient recipe with Medieval Norman influences, made from dried fish.*

#### Vinyard Notes

**Production Area:** Palizzi†, Reggio Calabria (about 10 kilometers north of the Ioanian Sea).

**Exposure:** Southeast.

**Training System:** Spurred cordon.

**Vine Density:** 5,000 plants/hectare.

**Soil:** Medium consistency, tending to clayey..

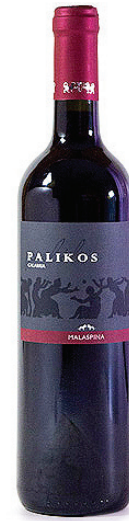
†Palizzi is one of the Greek (Griko dialect) speaking villages of Bovesia one of the two Griko-speaking areas of southern Italy.

#### Winemaking Notes

**Harvest:** Manual harvest, end of September.

**Vinification:** Fermentation in temperature controlled steel tanks ( 28° C). Five-days of maceration. .

**Aging:** 4-5 months in tonneaux (varies with vintage) and then 2-months in bottle before release.



**Malaspina** began in 1967, when Consolato Malaspina's interest in the world of winemaking became a passion and, subsequently, his future. Consolato was blessed, in that his love for the land and its wine, captured the hearts of his four daughters. Domenica, Caterina, Irene, and Patrizia are committed to continue the hundreds-of-years-old traditions that are a part and parcel of Calabria. Malaspina actively participates in the valorization of native grape varieties. Through careful selection and management of naturally growing and autochthonous materials, quality wines that tell the story of the Calabria are their goal. The winery is situated at the extreme tip of Calabria, a proud, wild, and fascinating land, which is constantly evolving. Calabria is a region of a thousand faces, where green hills roll down to the sea, gathering scents and flavors along the way.