



VINITY

WINE COMPANY

Malaspina

Palizzi Rosso

Appellation: Palizzi IGT

Type: Red, dry

Blend: 50% Calabrese Nero, 50% Nocera

In 1847 Edward Lear (an English landscape painter) kept a journal of drawings of the beautiful Calabrian landscape around Palizzi and wrote down his impressions. One of these was of the red wine, which still today is the pride of Calabria. Palizzi is a wine delicately fruity and spicy, with good tannic structure.

Tasting Notes

Color: Deep ruby red.

Bouquet: Intense, mature red fruits, spices and hints of vanilla.

Taste: Full, structured, warm and with good persistence, slightly tannic with spicy notes.

Alcohol: 14%.

Serving Suggestion: Serve at a 18°C (64°F).

Pairing

An excellent accompaniment to typical local dishes like *guastedde**, ragu' with macaroni and pecorino, *ricotta salata*, spit roast, wild boar sausage and aged pecorino.

**Guastedda is derived from the ancient French-Norman guastel or wastel (Around 1130 CE this part of the Mediterranean was controlled by Normans) its dough is similar to focaccia, but it is nfigghiulata (filled full, like a pregnant woman).*

Vinyard Notes

Production Area: Pietrapennata in Palizzi[†], Reggio Calabria (about 10 kilometers north of the Ioanian Sea).

Exposure: Southeast.

Training System: Spurred cordon.

Vine Density: 5,000-6,000 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, second or third week of October.

Vinification: Fermentation in temperature controlled steel tanks (28° C). with a 10-day long maceration.

Ageing: 6 months in allier barriques, 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.