



VINITY  
WINE COMPANY

## Malaspina Pellaro Rosso

**Appellation:** Pellaro IGT

**Type:** Red, dry

**Blend:** 60% Nerello Cappuccio, 40% Nocera

**Pellaro** comes from Malaspina's vineyards in the commune of the same name. This wine is the very essence of this land: the vigor of the wind, the energy of the sun, the warmth of the people and the flavor of the sea. The village of Pellaro is on the western coast of Calabria along the Strait of Messina. It has approximately 13,000 inhabitants. The town is located on the 38° latitude, which is shared by the cities of Seoul, Athens, San Francisco and Córdoba.

### Tasting Notes

**Color:** Intense ruby red.

**Bouquet:** Intense and delicate, with hints of raspberry and violet and a light spiciness.

**Taste:** Decisive, warm, with red fruit and mineral notes. The wine is well structured, with a discreet tannic component, balanced acidity on the long finish.

**Alcohol:** 13.5%.

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

### Pairing

This wine enhances the pleasure of Calabrian dishes such as maccheroni alla calabrese, bracirole di maiale (braised pork roll), bracirole di maiale alla brace (grilled pork chops), grilled sausages and capretto al forno (oven-baked goat).

### Vinyard Notes

**Production Area:** Pallerio, Reggio Calabria (western Calabrian coast).

**Exposure:** Southwest.

**Training System:** Spurred cordon.

**Vine Density:** 6,000 plants/hectare.

**Soil:** Alluvial volcanic rock and limestone clay.

### Winemaking Notes

**Harvest:** Manual harvest, second or third week of October.

**Vinification:** Fermentation in temperature controlled steel tanks ( 28° C). with a 12-day long maceration.

**Ageing:** 8-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.*