



TENUTA IUZZOLINI

BELFRESCO

Calabria Rosso

Producer: *Tenuta Iuzzolini | Pasquale Iuzzolini*

Wine: *Belfresco* | **Vintage:** 2023

Production: 4.5 million btl

Region: *Calabria, Italy*

Appellation: *Calabria IGT*

Grape(s): *Gaglioppo (100%)*

Altitude: 200–300 m

Soil: *White clay*

Training System: *Espalier*

Vineyard Area: 500 ha total (100 ha under vine)

Yield: 6,000 - 7,000 kg/ha

Climate: *Mediterranean, with mild winters and hot, dry summers*

Harvest: *Hand-harvested | First week of October*

Vinification: 50% carbonic maceration and 50% cryomaceration, racking and soft pressing

Maturation: 3 months in stainless steel

Bottle Aging: *One month in bottle*

Body: *Light* | **Acidity:** *High*

Profile: *Blueberries, dark chocolate, cranberries*

Alcohol Content: 12.5%

Fun Fact: *The farm also raises Podolica cattle. During the summer, the herd migrates to the cool Sila mountains, returning in late autumn to the sunny, fertile pastures of the coast*



BONAVITA
IMPORTS