



SUSPIRIVM IGT CALABRIA 2005 Terre Borboniche Vini

zone of production: Melissa (K.R.) Calabria
altitude: 8 m o.s.l.
orientation: east
soil location: plain
varietal: 30% Cabernet Sauvignon, 30% Magliocco, 20% Nerello, 20% Gaglioppo
soil composition: medium doughy
harvest: end of October
vinification: stainless steel tanks
cellaring: stainless steel tanks
refinement: in Allier barriques for 3 months
alcohol content: 14%
serving temperature: serve at 16-18 C.
culinary suggestions: grilled meats, cured pork meats, spicy cheeses

WINE CHARACTERISTICS

colour: ruby red with light shades of granite
bouquet: ripe, intense fruitiness with aromas reminiscent of spring and summer wildflowers, vanilla and red fruits
palate: Persistent with great, full bodied structure. Expansive in the mouth, soft textures and with a good complement of acidity. The fruit and floral characteristics carry through nicely from the nose into a lingering, markedly fruit-laden finish

AWARDS AND RECOGNITIONS

Rivista "L'Espresso 2007"

2005 Vintage - 14 points out of 20

Licencee price per bottle \$ 27 Case \$ 162

Final retail per bottle \$ 28.50 Case \$ 171