



# Kalio

Semi-sparkling wine

Kalio is a fresh and semi-sparkling white sea wine that reminds of Mediterranean citrus.

**Appellation:** Semi-sparkling wine

**Grape varieties:** Inzolia and Grecanico

**Training system:** espalier with Guyot pruning

**Planting density:** 4000 plants per hectare

**Yield per hectare:** 150 quintals/ha

**Type of soil:** clay loam with good structure and presence of limestone

**Altitude:** 70-200 metres above sea level

**Harvest time:** late august

**Winemaking:** grape chilling upon reception and soft pressing. First fermentation to attain the base wine in stainless steel tanks at controlled temperature.

**Aging:** 3 months in bottle.

**Bottle capacity:** cl 75

**Service temperature:** 6-7°C It is advisable to chill gradually, avoiding any sudden temperature drop.

**First vintage of production:** 2022

## TASTING NOTES

**Color:** pale straw yellow with greenish nuances

**On the nose:** hints of orange skin are linked to fresh floral notes.

**Taste:** the aromatic profile perceived by the nose is confirmed. Fresh and creamy on the palate, with a marked flavor.