

valter bosticardo

Calosso

Denominazione di Origine Controllata

One of Piedmont's ancient and precious indigenous varieties is the Gambarossa or Gamba di Pernice (literally, "partridge leg"), a rare vine that owes its peculiar name to the bright red color of the stems before the onset of ripening, remindful, in their shape as well, of the little feet of partridges, which populate the vineyards in that season. This variety was saved from oblivion also thanks to the self-willed owners of this winery, who recovered the few surviving vines to re-plant them in a new vineyard. A new DOC (Controlled Designation of Origin) was defined in 2011 (first vintage), creating possibly the smallest DOC area in the world! The DOC is called "Calosso", so this is the official name for the wine obtained with 90% of Gamba di Pernice in the 3 villages (Calosso, Costigliole d'Asti and Castagnole delle Lanze) allowed.



CHARACTERISTICS: a very interesting wine, with a moderately intense but very persistent garnet red color. The Calosso has a distinctive bouquet, aromatic with intense spice green pepper and oriental essences. The mouthfeel is dry and particularly fascinating, with evident tar notes against a raisin background. Intensely mineral finish, with the spice from the bouquet coming back.

ALCOHOL: 13% • **YEAR OF PLANTING:** 1987

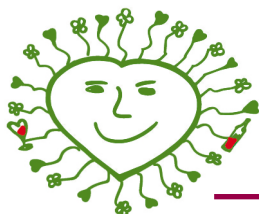
CLUSTER THINNING: 20% reduction by thinning out the bunches in late August.

FERMENTATION: stainless steel tanks under controlled temperature for approx. 15 days.

AGING: stainless steel tanks for 2 years, followed by at least 12 months in the bottle.

LONGEVITY: To be drunk generally 4 years after production, but the spice stands out more evidently later in time. It can age very well through 12 to 14 years... and up!

FOOD PAIRINGS: a very good match with *finanziera* (a traditional soup with offals); excellent with ravioli, feathered game and spicy cheese.



tenuta dei fiori

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