

MUTRO', ROSSO SUPERIORE, MELISSA, DOC, 2005



Val di Neto - Marchesato in Crotona



This wine comes from the dry, rugged Central Ionian coast of Calabria, the "toe" of the Italian "boot." Gaglioppo and Greco Nero are the major two grape varietals grown here that stem from Greek origins. Val di Neto was started in 1999 and their 75-acre vineyard lie in the production zones of Melissa DOC and Val of Neto IGT.

The name, "Mutro'," comes from the name of the ancient hunting area where Kings used to shoot wild boar.

Tasting notes: This delivers wonderful aromas and flavors of strawberries, blackberries, dark cherries and hints of chocolate. Medium in body, it is beautifully structured.

NOTABLE AWARD

🏆🏆 *Two bicchieri* - Gambero Rosso, Italian Wines 2008

RECENT VINTAGE - 2004

🏆🏆 *Two bicchieri* - "Melissa Mutro '04 showed very well, with violets and red and black cherry on the nose and fruit-forward palate supported by elegant, dense tannins." Gambero Rosso, Italian Wines 2007

Region: Calabria

Classification: Melissa DOC

Area of Production: The vineyard is located in the low valley of Neto, south of the Ciro Territory in the province of Crotona.

Grape Variety: 75% Gaglioppo & 25% Greco Nero

Soil: Middle mixture

Average Age of Vines: 5 years - 40 hectares; 25 years - 10 hectares.

Trellising System: Alberello (low and horizontal spurred cordon)

Spacing of Plants: About 2,025 per acre

Production per Acre: 2.9 to 3.35 tons

Vinification Technique: Quick maceration followed by fermentation at controlled temperature in steel vats.

Maturation: 6 months in barriques then storage in steel vats.

Total Acidity: 5.30 g/l

Residual Sugar: Trace amount

PH: 3.60

Alcohol: 13 %

Total Cases Produced: 660