

# MUTRO', ROSSO SUPERIORE, MELISSA, DOC, 2006



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 varieties grown here that stem from Greek origins. Val di Neto was started in 1999 and their 75-acre vineyard is 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 2009 "The tight-knit, long Mutro '06, from gaglioppo and greco nero, appeals with its fruity, balsamic nose."

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**RECENT VINTAGE - 2005**

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

**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; 10 years - 15 hectares.

**Trellising System:** 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 stainless steel.

**Maturation:** 30% 6 months in French oak barrique, 70% in stainless steel.

**Total Acidity:** 6.70 g/l

**Residual Sugar:** 2.30 g/l

**PH:** 3.30

**Alcohol:** 13.5 %

**Total Cases Produced:** 660