

MICHELE CALÒ



Michele Calò is the first winery in Italy whose main focus is a Rosé wine. This third generation winery is located in Puglia, Italy. Their rosato is nearly half of the winery's total production. For this reason, their rosato is among the finest rosé wines produced in the world. Due to the delicate nature of rosés, the production of this wine is even more rigorous than most of the great wines of the world. The selection in the vineyards, as well as the timing of the harvest, are a very important component in the making of the wine we call Mjère Rosato. The selection of the best Negroamaro (90%) and Malvasia Nera Leccese (10%) grapes are left in contact with the skins for 16-18 hours prior to fermentation. The free run juice is collected (only 30% yield of the actual grapes) and fermentation begins. The unpressed "crème de la crème" juice is the winery's signature and why the wine is named Mjère. Mjère comes from the Latin word Merum meaning "pure wine". This type of labor of love gives this rosé great quality and color even after two years.

MJÈRE ALEZIO ROSATO

REGION: Puglia
WINEMAKER: Fernando Calò
VARIETAL: 90% Negroamaro, 10% Malvasia Nera Leccese
COLOR: Brilliant Coral Rosé
BOUQUET: Intense with delicate scents of raspberry, cherry and bright strawberries
TASTE: Dry, velvety, with a persistent freshness and an elegant mineral finish
CASES PRODUCED: 3,600
FOOD PAIRING: Poached salmon, Narragansett heirloom turkey breast, veal and goat cheese
SERVING TEMP: Chilled: 54° - 57° F
(12° - 14° C)

