

CALEO



NERO D'AVOLA SICILIA DOC

From Tuscany to Sicily by way of Abruzzo and Puglia: this is Caleo. An itinerary through central and southern Italy, to savor the diverse landscapes from east to west while capturing the uniqueness and variety of each area.

INSPIRATION

A journey of discovery into the art of winemaking in the sunniest part of the Bel Paese, to be shared and enjoyed together.



CONSUMER SEGMENT

From boomers to Gen-Z, these wines cut across generations and occasions.



BRAND

Dreaming of being lulled by the sun of Puglia, caressed by the breezes of the Abruzzo hills or kissed by the Calabrian sun: it happens when you choose Caleo, whose name sounds like a plant used in ancient times by shamans to reach a lucid dream state.



DESIGN

Distinctive, simple and colorful. The brand name is highlighted at the top of the label and, on the opposite end, the statue of a God is depicted carrying the sun and illuminating the lands thus promoting fertility.



WINE STYLE

Each wine of this line is made from native grape varieties, which exude the terroir expression in every easy-to-drink glass.



SICILY REGION

Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers.



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Nero d'Avola



Clay,
calcareous



18/20 °C



Sicily

VINIFICATION:

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure.

The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27 °C



13% vol
750 ml



Intense-red colour



The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries



The finish is rounded and fruity with well integrated tannins



Great wine for roasted or grilled meats. Excellent with grilled meats game and hard cheeses