



## **KALORO**

### **Classification**

Moscato di Trani D.O.C. – Organic wine

### **Vintage**

2018

### **Grape variety**

Moscato Reale

### **Climate**

Unlike the past year, the 2018 growing season was defined by a relatively cool climate accompanied by rain showers. The first two months of the year were mild, while at the end of February temperatures fell and, on several occasions, temperatures dropped below zero. These climatic conditions caused a delay in the vines' vegetative development that returned to normal by the end of April with the onset of bloom, as climate trends turned hot. This growing season, which received more precipitation than 2017, provided just the right amount of groundwater resources for the vines. Harvesting activities of Moscato Reale grapes took place the last week of August.

### **Vinification and aging**

Moscato Reale clusters were hand harvested and placed on mats, then stacked in special crates and placed in the sun. The drying process under sunlight, which lasted for approximately 10 days, allowed the berries to increase concentration levels and improve the aromatic profile. The clusters were destemmed and the grapes were gently pressed. Fermentation took place in stainless steel tanks at a controlled temperature between 16 and 18 °C (61 and 64 °F), to best enhance the grapes' aromatic and quality potential. The wine was aged first in stainless steel and then in the bottle.

### **Alcohol content**

10% by Vol.

### **Historical data**

The Bocca di Lupo estate is located at an altitude of 250 meters above sea level (820 feet) in the heart of the untamed Murgia, an area near Minervino Murge about 90 kilometers west of Bari. The estate's vineyards, which are entirely organic, grow on calcareous, poor soils that are ideal for producing the finest quality red wines and superb white wines. The main grape varieties grown are Chardonnay, Fiano, Aglianico, Nero di Troia, Cabernet Sauvignon and Moscato di Trani. The name "Kaloro" was inspired by the pleasantly warm climate of Apulia and the golden colors of its landscape bathed in sunlight. Moscato is one of the most appreciated grape varieties in Apulia due to its natural sweetness and its characteristic aroma lending itself to the production of captivating white wines with golden hues. Its freshness and pronounced acidity make it unique in the array of southern Italian sweet wines.

### **Tasting notes**

Kaloro is bright golden yellow in color. On the nose, fruity notes of white peaches and apricots give way to sweet sensations of acacia honey. Its palate is mouth filling yet at the same time delicate. Excellent lengthy aromatic finish, and easy drinkability due to a good balance between sweetness and freshness.

