

CALIGIORE



2012

RESERVE
SYRAH

-  Gold Medal - Taster's Guild International Wine Judging
-  Silver Medal - San Francisco International Wine Competition
-  Silver Medal - Indy International Wine Competition
-  **88** 88 pts - Wine Spectator

 **CERTIFIED ORGANIC**

Of intense violet color, with red fruit aromas, strawberry mermelade together with notes of vanilla, cinnamon and cloves, finishing with a fine smokiness. On the palate, we find mature tannins with balanced acidity, that deliver an unctuous and fresh wine.

Ideal with any lamb dish, Italian red sauce, sausage and any grilled meat.



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