

Maggio Calogero

Petit Verdot, 2015



ABOUT THE WINE

Sicily's bucolic Belice Valley is adorned with a massive, star-shaped structure called Porta del Belice, built by sculptor Pietro Consagra. A few miles away is Maggio Calogero, an artist at capturing flavor from the finicky, slow-to-ripen Petit Verdot grape. Maggio started working his family's vines at age 10, and like many talented artists, he has a dedicated apprentice working beside him: his 12-year-old daughter, who hopes to take over from Dad one day.

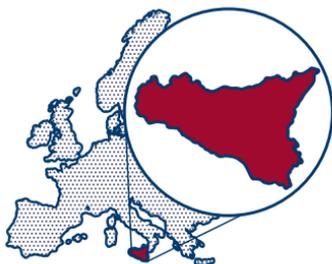


DID YOU KNOW?

In Bordeaux, France, where Petit Verdot originated, the grape is mostly used to add dark color to wines. Other regions grow it for flavor.

ABOUT THE REGION

Sicily is warm and sunny—the ideal climate for growing grapes. Maggio's vineyard sits in the northern part of the Belice Valley, in western Sicily, relatively isolated from cooling Mediterranean breezes. This is perfect for Petit Verdot, which is notoriously low-yielding and ripens late in the season, even with the help of sustained warm weather.



Sicily, Italy

AT A GLANCE

Variety: Petit Verdot

Vintage: 2015

Vineyard: Maggio Calogero

Oak: Stainless steel & neutral oak

Alcohol: 14.6%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/165

TASTING NOTES

Maggio Calogero Petit Verdot is big and rich, bursting with fruit flavor. It also boasts Petit Verdot's signature floral aromas, indicating a perfectly timed harvest.

1) Look at the Color



▲
Dark purple

2) Swirl & Smell



Blackberry



Black cherry



Violet



Iris

3) Taste & Savor



TASTING TIP

Take a moment to enjoy the wine's intense floral aromas. They help Petit Verdot pair with dishes fragrant with fresh rosemary or sage.

4) Pair and enjoy!



Rich &
Decadent

Match this wine's symbol to a Blue Apron Meal

The opposite of subtle, these reds completely coat your palate with fruit flavor and tannin. California Zinfandel and Cabernet Sauvignon as well as reds from countries with warm climates, like Spain and Australia, are what you want with dishes that are rich in their own right. It's why these reds rule every steakhouse wine list.

More classic pairings:

Burgers | BBQ | Steak au poivre | Braised short ribs