# Càllido



Càllido is a delicious Piedmontese white wine and comes from a small, Cortese grape vineyard.

It is an independent product, with a somewhat anarchic character, which looks beyond our regionally traditional great reds and the almost exclusive vocation of the Bel Sit winery. Yet at the same time, it is a wine that frees itself from the need to fall under any specific denomination of origin.

An ingenious wine, astute as its name - an ancient word for a modern product suggests.

# COLOUR

Light straw yellow colour with bright green reflections.

### **BOUOUET**

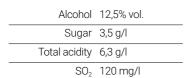
Floral bouquet with a typical spicy and slightly balsamic note.

# **TASTE**

Delicately warm and full of flavour, notes of fresh fruit and oregano are perceivable.

### SERVING TEMPERATURE

Serve at a maximum temperature of 5-6 °C.





# Independent, anarchic, astute

Excellent as an aperitif and with meals, it is an ideal companion for fish, white meats and legumes. It pairs perfectly with traditional Piedmontese recipes such as veal in tuna sauce and truffle risotto, but also with dishes of various origins, such as duck, or tagliatelle with porcini mushrooms, spaghetti with clams and Sicilian tuna with capers and olives.