



# Cirò Rosso

## APPELLATION

Cirò Rosso DOC

## SOIL

Medium texture

## GRAPES

Gaglioppo 80%, Magliocco 20%

## TIME OF HARVEST

Last ten days of September

## PICKED

By hands

## VINIFICATION

Fermentation in stainless steel with maceration on the skins at controlled temperature for 7/9 days

## AGEING

In stainless steel

## ALCOHOLIC CONTENT

13,5% vol

## PAIRINGS

Red and white meat dishes, cheese with long aging

## BEST SERVED

18-20° C



75 cl