



CIRÒ BIANCO

D.O.C.

Obtained from the white vinification of grapes selected from 100% of the Greco Bianco grape variety, with a harvest that is celebrated at the end of August, Cirò Bianco comes with an inviting straw yellow color, releasing an intense and persistent aroma, enriched with clear citrus and floral notes.

This wine goes beautifully with fish and shellfish dishes, such as seafood salads and delicious light dishes typical of Mediterranean cuisine. It is the perfect accompaniment for boiled fish, grilled fish and fried food, offering a culinary experience that celebrates the freshness and authenticity of local flavors.

GRAPES USED: Greco Bianco 100%

ZONE OF PRODUCTION: Cirò Marina

PICKING PERIOD: end of August

COLOUR: light yellow

CHARACTERISTICS: intense, persistent aroma with clear floral and fruit hues

ALCOHOLIC GRADE: 12,5% Vol.

SERVING TEMPERATURE: 10-12 °C

SUITABLE WITH: particularly indicated for seafood dishes, delicate tastes and Mediterranean cuisine