



CIRÒ ROSSO

CLASSICO SUPERIORE

D.O.C.

Obtained from a meticulous selection of the best 100% Gaglioppo grapes, with a harvest that takes place between late September and early October, Cirò is introduced on the market after a refinement of 12 months (6 months of barrique at the third passage and 6 months of bottle). Our red D.O.C. tells the rich and compelling history of the territory through an intense aroma, delicately spicy, and a dry, warm and harmonious flavor, embellished by a well-balanced tannin. Its bright red color further enhances its almost divine quality.

Served at the ideal temperature of 18 °C, the Cirò is the perfect companion for succulent dishes such as roast red meat and game, while it goes beautifully with hard and aged cheeses, giving a memorable dining experience.

GRAPES USED: Gaglioppo 100%

ZONE OF PRODUCTION: Cirò Marina

PICKING PERIOD: end of September, early October

COLOUR: bright red colour

CHARACTERISTICS: intense aroma that is delicately spiced with a dry, warm, harmonic flavor and good tannis

ALCOHOLIC GRADE: 13,5% Vol.

SERVING TEMPERATURE: 16-18 °C

SUITABLE WITH: suited to succulent dishes, roast meats and game. Well suited to hard, mature cheeses