



**Cirò Rosso Classico
Gemme**

Gaglioppo 100%



VITICULTURE

Grape variety: Gaglioppo

Vineyard : Loc.tà Vote

Soils,: Clay

Altitude : 0 m slm

System : Alberello

Production per hectare : 60 q

Treatments: Zolfo e rame

Harvest: first week of October

Oenology

The fermentation is traditional. Maceration 7 days in stainless steel with indigenous yeasts.

Ageing: 18 months stainless steel and 2 months in the bottle.