



**Cirò Rosso Classico
Superiore**

Piana Delle Grazie

Gaglioppo 100%



VITICULTURE

Grape variety : Gaglioppo

Vineyard: Loc.tà Madonna delle Grazie

Soils: Clay

Altitude: 0-100m slm

Sistem: Cordone Speronato

Production for hectare : 50/55 q

Treatments : Zolfo e rame

Harvest : First week of October

Oenology

Vinification: As soon as the grapes reach the winery, de-stemmed and crushed, and the fermentation is carried out by using selected yeasts at a temperature of 28-30 °C. The must is pumped over the skins regularly to optimize the extraction of colour and tannins. The maceration lasts 30 days, and the malolactic fermentation takes place before the end of the winter.

Ageing: 18 months in steel and 3 – 5 months in bottle