



Cirò Rosso Classico
Superiore

Mortilla

Gaglioppo 100%



VITICULTURE

Grape variety: Gaglioppo

Vineyard : Loc.tà Mortilla

Soils,: Clay

Altitude : 200 m slm

System : Cordone Speronato

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.

