



## Cirò Rosso Classico **Salvogaro**

### **Gaglioppo 100%**



#### **VITICULTURE**

**Grape variety:** Gaglioppo

**Vineyard:** Loc.tà Russomanno

**Soils,:** Clay,sand

**Altitude:** 0-200m slm

**System:** Cordone Speronato

**Production for hectare :** 65 q

**Treatments:** Zolfo e rame

**Harvest:** first week of October

#### **Oenology**

**Vinification:** the fermentation is traditional: 15 days in stainless steel vats with a floating cap at a controlled temperature 30-31° C. The must then stays in contact with the skins for further 15 days to optimize the extraction of the polyphenolic substances and help start the subsequent malolactic fermentation.

**Ageing:** 12 months in steel and 5 – 6 months in bottle