



# Cirò Bianco

2017

## APPELLATION

Cirò Bianco DOC

## ALCOHOL CONTENT

12% vol

## SOIL

Medium texture

## PAIRINGS

This wine is a must for summer drinking and it pairs well with main first courses, fish and light meats

## GRAPES

Greco Bianco 90%, Chardonnay 10%

## BEST SERVED AT

6-8°C

## PICKED

By hands

## VINIFICATION

Fermentation in stainless steel at controlled temperature

## AGEING

In stainless steel



75 cl

GOLD LABEL



# Cirò Rosso

2016

## APPELLATION

Cirò Rosso DOC

## ALCOHOL CONTENT

14% vol

## SOIL

Medium texture

## PAIRINGS

Red and white meat dishes, cheeses  
with long aging

## GRAPES

Gaglioppo 90%, Merlot 10%

## BEST SERVED AT

18-20°C

## PICKED

By hands

## VINIFICATION

Fermentation in stainless steel with maceration  
on the skins at controlled temperature for 7/9 days

## AGEING

In stainless steel



75 cl



# Cirò Rosato

2017

## APPELLATION

Cirò Rosato DOC

## ALCOHOL CONTENT

13% vol

## SOIL

Medium texture

## PAIRINGS

An extraordinary aperitif, it pairs well with all unelaborate and light fish and meat dishes

## GRAPES

Gaglioppo 100%

## BEST SERVED AT

10-12°C

## PICKED

By hands

## VINIFICATION

Destemming and brief contact on the skins in the must, followed by separation and fermentation of the must in stainless steel at controlled temperature

## AGEING

In stainless steel



75 cl