



Cirò Bianco

APPELLATION

Cirò Bianco DOC

ALCOHOL CONTENT

12% vol

SOIL

Medium texture

GRAPES

Greco Bianco 100%

TIME OF HARVEST

Last decade of August

PICKED

By hands

PAIRINGS

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

BEST SERVED AT

6-8°C

VINIFICATION

Fermentation in stainless steel at controlled temperature

AGEING

In stainless steel



75 cl



Cirò Rosso

APPELLATION

Cirò Rosso DOC

ALCOHOL CONTENT

13,5% vol

SOIL

Medium texture

GRAPES

Gaglioppo 80%, Calabrese 20%

TIME OF HARVEST

Last decade of September - half October

PICKED

By hands

PAIRINGS

Red and white meat dishes, cheeses
with long aging

BEST SERVED AT

18-20 °C

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

APPELLATION

Cirò Rosato DOC

ALCOHOL CONTENT

12,5% vol

SOIL

Medium texture

GRAPES

Gaglioppo 100%

TIME OF HARVEST

Last decade of August

PICKED

By hands

PAIRINGS

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

BEST SERVED AT

10-12°C

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